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No. 3.

MEAT INSPECTORS' JOBS SOUGHT FOR.

Nearly 4,000 applications for the position of meat inspector under the new law have been filed with the Civil Service Commission. About 400 appointments are to be made, and it is claimed no one will be appointed who is not either a veterinarian or a practical meat man. Examinations begin to-day and will consume some time.

DOG MEAT HIGH IN GERMANY.

Cables from Hamburg report that the constantly growing meat scarcity has caused another increase in the prices of both horse-flesh and dog meat. The former has risen 10 pfennigs a pound, now varying from 35 to 45 pfennigs. Dogflesh sells for about the same price, but dog sausage, which is more savory than horse, brings 60 pfennigs a pound.

ANOTHER LIPTON MEAT TALE.

It was reported in the daily papers this week that Sir Thomas Lipton had decided to establish an immense packing plant at Winnipeg, Manitoba, to supply the world with meats and meat products as popular as are his teas and other staples. It was said he had intended to locate this plant at Chicago, but that the recent "revelations" of conditions there caused him to change his mind and decide on Winnipeg. Those in the trade who remember Sir Thomas' previous "flyer" in meat packing at Chicago smiled broadly as they read the announcement.

ARKANSAS SUES OIL MILLS.

The attorney general of Arkansas has brought suit against four cottonseed oil mills at Little Rock, charging them with being members of a combination in violation of the anti-trust law and alleging restraint of trade. The suits ask judgment in the sum of \$5,000 per day, aggregating \$130,000, against each company, and ask also the revocation of their charters in this State.

It is the understanding that suits are to be entered against the remaining thirty-four mills in the State as soon as the papers can be prepared. This is presumed to be a part of the same political "grandstand play" made by Texas officials in bringing suits for ridiculous amounts against Fort Worth packing concerns. There are State elections this fall, which accounts for the sudden activity among Arkansas and Texas politicians.

CANNED GOODS FOUND WHOLESOME AND PURE

In contrast to some official food faddists on this side of the water, who prate about "muscular fibre" and "tissue" and otherwise make laughable exhibitions of themselves, the attitude of English medical investigators of meat products is characteristically fair, even though it may favor foreign goods against British products. Expert analysts have been at work for the British Local Government Board, examining samples of canned meats sold in British cities which had been imported both from the United States and British colonies.

Not only were the canned meats found sound and wholesome, but they were also found to lack both preservatives and coloring matter. The result of the analysis was a surprise, in view of the horrible stories recently told of canned meats. A cable report from London concerning the investigation says:

With a few exceptions the analysts' reports indicate that about the only thing which can be alleged against the canned foods sent to England is that the retailers keep them on their shelves too long.

So far as the examination has gone, nothing has been discovered to bear out the recent scare so far as imported goods are concerned. For instance, an analyst's report on fourteen samples of American goods purchased in the poorest parts of Wandsworth says:

"In every sample the contents of the can were sound and in no case were preservatives or other coloring matter detected. Evidence of dirt or other extraneous matter was carefully looked for, but in every instance the samples, in this respect, were satisfactory."

In the Bethnal Green district six American and six British Colonial samples were analyzed. One of the American samples contained sulphites, and one of the English samples contained boric acid.

Twenty-nine mixed samples examined at Deptford showed no signs of preservatives, though in some cases the meat did not have an inviting appearance. The analyst, however, reported that there was nothing to warrant its condemnation as unfit for human food.

COTTONSEED OIL OFFICIALLY RECOGNIZED

The State of New York has given official recognition to cottonseed oil as a salad oil. Hereafter cotton oil will have in that State just as much right to the title of "salad oil" as olive or any other vegetable oil, and will be no longer unjustly branded as "imitation" or "adulterant." By this decision cottonseed oil advances another step toward its rightful place as an admittedly healthful and wholesome food product.

This ruling has recently been made by Attorney General Mayer of New York. In deciding as he did he reversed himself. As late as April 16 last he rendered an opinion requiring that cottonseed oil must be named on the label when offered for sale as a salad oil. He was asked to reconsider his decision, and after cottonseed oil interests had shown him how unjust the discrimination was, he addressed the following letter to the Commissioner of Agriculture reversing his former opinion, and giving cottonseed oil its rightful standing:

The Honorable the Commissioner of Agriculture.

Dear Sir: Under date of April 3, 1906, you addressed a communication to this office in which you asked my opinion upon the

question: "If an article of food consisting wholly of cottonseed oil, bearing a label the same as the one inclosed (i. e. Salad Oil) is in compliance with the law, and whether or not it would be necessary to state the kind of oil used as a Salad Oil."

Under date of April 16, 1906, an opinion was rendered to the effect that the term "Salad Oil" is a blanket term and that the particular oil must be named.

Briefs and affidavits were subsequently filed with me requesting a reconsideration of the above opinion. Section 165 of the Agricultural Law provides: "An article of food shall be deemed to be mis-branded: First, if it be an imitation of or offered for sale under the distinctive name of another article."

The determination of the question whether a pure oil unmixed with any ingredients can be sold under the name of "Salad Oil" depends upon the construction to be placed on the above provision of the statute. Various kinds of oil have become generally known to the public as salad oils, and no particular oil, to the exclusion of all others, can claim the designation or distinctive name of "Salad Oil."

I am, therefore, of the opinion that the sale of cottonseed oil, not mixed or compounded with any other substance, under the name of "Salad Oil" is permitted by the statute. Yours respectfully,

JULIUS M. MAYER,
Attorney-General.

PROVISION EXPORTS FOR THE FISCAL YEAR

Provision exports from the United States for the fiscal year ending with June, 1906, as shown by the advance statement of the Bureau of Statistics of the Department of Commerce and Labor, were \$191,056,535, compared with \$152,530,873 for the previous 12 months, \$157,660,349 for the year ending June, 1904, \$160,613,967 for the year ending June, 1903, and \$181,769,921 for the year ending June, 1902. This report does not include all packinghouse products, and covers only about 97 per cent. of the total exports of articles included.

For the month of June the provision export showing was \$15,365,278, against \$13,553,014 for the previous June. The monthly high-water mark was reached in January of this year, during the rush to anticipate enforcement of higher Continental tariffs, when the total was \$20,542,799. No month in the past five years has fallen below \$10,000,000, with the exception of July, 1904, during the packinghouse strike, when the exports amounted to \$9,258,949.

Increases for the June month over June, 1905, were in fresh beef, tallow, bacon, oleo oil, oleomargarine and butter, while there was a falling off in canned beef, cured beef, hams and pork. Lard exports were about the same. Canned beef showed the heaviest loss.

For the fiscal year the increase in value of exports applied to all commodities except canned beef and hams, the former falling off \$150,000 worth, and the latter losing \$1,000,000 in value. The 38 odd million dollars gain for the fiscal year was made up about as follows: Lard, \$12,000,000 gain; bacon, \$10,000,000; oleo oil, \$6,000,000; butter, \$3,250,000; fresh beef, \$2,000,000; pork, \$2,000,000; tallow, \$1,750,000; cured beef, \$1,500,000; oleomargarine, \$300,000.

Exports of meat animals for the month showed an increase of about \$250,000 in value, and for the fiscal year a gain of a little more than that. Detailed figures for the month and fiscal year, with comparisons, are as follows, both for meat animals and provisions:

Figures of the Export Shipments.

Cattle.—June, 1905, 54,170 head, value \$3,467,677; June, 1906, 46,963 head, value \$3,764,372. For twelve months ending June, 1905, 513,272 head, value \$39,269,015; same period, 1906, 521,197 head, value \$40,354,557.

Hogs.—June, 1905, 3,477 head, value \$31,174; June, 1906, 2,181 head, value \$24,718. For twelve months ending June, 1905, 12,907 head, value \$127,043; same period, 1906, 21,878 head, value \$244,856.

Sheep.—June, 1905, 13,028 head, value \$63,981; June, 1906, 8,176 head, value \$29,441. For twelve months ending June, 1905, 255,631 head, value \$1,608,656; same period, 1906, 133,004 head, value \$704,113.

Canned Beef.—June, 1905, 6,310,553 lbs., value \$619,838; June, 1906, 2,977,979 lbs., value \$291,774. For twelve months ending June, 1905, 66,327,289 lbs., value \$6,549,616; same period, 1906, 64,173,808 lbs., value \$6,394,033.

Fresh Beef.—June, 1905, 19,647,941 lbs., value \$1,839,116; June, 1906, 22,108,758 lbs., value \$2,006,991. For twelve months ending June, 1905, 236,159,486 lbs., value \$22,105,393; same period, 1906, 267,748,987 lbs., value \$24,276,702.

Salted, Pickled and Other Cured Beef.—June, 1905, 4,121,472 lbs., value \$252,469; June, 1906, 4,205,407 lbs., value \$236,825. For twelve months ending June, 1905, 55,067,653 lbs., value \$3,037,053; same period, 1906, 79,265,065 lbs., value \$4,566,083.

Tallow.—June, 1905, 9,210,637 lbs., value \$419,151; June, 1906, 11,688,865 lbs., value \$611,998. For twelve months ending June, 1905, 63,154,920 lbs., value \$3,004,683; same period, 1906, 96,928,051 lbs., value \$4,763,558.

Bacon.—June, 1905, 23,883,807 lbs., value \$2,289,883; June, 1906, 30,292,184 lbs., value \$3,125,538. For twelve months ending June, 1905, 256,951,359 lbs., value \$25,008,072; same period, 1906, 358,375,697 lbs., value \$35,552,168.

Hams.—June, 1905, 18,133,289 lbs., value \$1,354,902; June, 1906, 14,863,887 lbs., value \$1,636,222. For twelve months ending June, 1905, 197,341,822 lbs., value \$20,943,925; same period, 1906, 187,772,664 lbs., value \$19,384,941.

Pork, Fresh, Salted or Pickled.—June, 1905, 11,200,003 lbs., value \$941,350; June, 1906, 9,052,857 lbs., value \$811,002. For twelve months ending June, 1905, 129,574,754 lbs., value \$10,361,059; same period, 1906, 149,131,008 lbs., value \$12,453,766.

Lard.—June, 1905, 50,454,192 lbs., value \$3,956,870; June, 1906, 45,878,658 lbs., value \$3,915,493. For twelve months ending June, 1905, 603,507,369 lbs., value \$46,786,611; same period, 1906, 721,414,523 lbs., value \$58,531,963.

Oleo Oil.—June, 1905, 14,339,792 lbs., value \$1,162,829; June, 1906, 23,196,219 lbs., value \$1,808,263. For twelve months ending June, 1905, 145,082,877 lbs., value \$11,472,832; same period, 1906, 209,567,257 lbs., value \$17,444,649.

Oleomargarine.—June, 1905, 607,835 lbs., value \$56,838; June, 1906, 719,934 lbs., value \$66,272. For twelve months ending June, 1905, 7,859,884 lbs., value \$706,346; same period, 1906, 11,695,939 lbs., value \$1,020,540.

Butter.—June, 1905, 610,476 lbs., value \$99,079; June, 1906, 1,581,199 lbs., value \$252,051. For twelve months ending June, 1905, 9,491,815 lbs., value \$1,505,267; same period, 1906, 26,666,647 lbs., value \$4,767,410.

Total Cattle, Hogs and Sheep.—June, 1905, value, \$3,562,832; June, 1906, value \$3,818,531. For twelve months ending June, 1905, value \$41,004,714; same period, 1906, value \$41,303,526.

Total Provisions.—June, 1905, value \$12,793,605; June, 1906, value \$15,365,278. For twelve months ending June, 1905, value \$152,530,873; same period, 1906, value \$191,056,535.

INVESTIGATE COTTON MARKETS.

Secretary Metcalf, of the Department of Commerce and Labor, has announced the appointment of two special agents to investigate markets for the cotton products of the United States. The appointees are both North Carolina men—W. A. Graham Clark, general manager of the Eugenia Manufacturing Company, of Jonesville, and William Whittam, Jr., of Charlotte. Cottonseed products interests will endeavor to have these agents investigate the markets for cottonseed products as well as cotton products.

PACKING LEADS KANSAS INDUSTRIES.

Reports of the Kansas State Bureau of Labor and Industry for the past year show that the packing industry leads the industries of the State, as it has done for some years. There are 22 packing houses in the State, an increase of 8 since 1900. The capital invested is \$25,000,000, compared with \$16,000,000 five years ago. The value of the product is \$96,000,000, while in 1900 it was \$77,000,000. This industry gives employment to 9,392 men.

BRITISH MEAT AND STOCK IMPORTS.

Imports of fresh meat into Great Britain for the first six months of 1906 are reported as follows by the London Meat Trades Journal, compared with imports for the same time in 1905:

	1906.	1905.
Beef, cwt.	2,873,750	2,417,655
Mutton, cwt.	2,164,464	2,024,514
Pork, cwt.	237,022	265,794

Imports of foreign meat animals for similar periods were as follows:

	1906.	1905.
Cattle, head.....	277,015	269,080
Sheep, head.....	63,524	130,433

HOW MEAT SLANDERS START.

If the sensational daily press had not tired of libelling the meat trade, it is probable that another "revolting" story would have gone the rounds this week as a result of illness on the battleship Illinois due to eating spoiled meat. For a wonder the dispatches told the truth. Large quantities of fresh livers had been bought in Boston for use on the battleship, which was cruising off the New England coast. Carelessness in keeping the meat on board ship resulted in a number of cases of illness. The sender of the news dispatch was careful to state that "the meat was fresh, not canned," and that it was in good condition when delivered by the dealer.

REBATE CASES ARE APPEALED.

Judge Grosscup in the Federal Court at Chicago granted the Chicago & Alton Railroad Company, John N. Faithorn and Fred A. Wann writs of supersedeas staying the execution of a fine aggregating \$60,000 assessed against the three defendants by Judge Landis on charges of granting illegal rebates to the Schwarzschild & Sulzberger Company. At the same time a bond of \$60,000 covering the fine, pending an appeal of the case to the United States Circuit Court of Appeals was filed by counsel for the defendants.

This is practically a friendly proceeding, because both sides of the case are anxious to have a decision of the higher courts on the rebate question. When Judge Landis entered the fine he granted an appeal and allowed the defendants time to file their bond. If a supersedeas was not issued the Government would have the right to obtain the issuance of a writ of execution so that the amount of the fine might be collected. The case will be heard at the October term of the court. It is contended that the amounts refunded to the S. & S. Company were not rebates, neither were they secret from other shippers.

WILEY FEARS FOOD EXPERTS

His Address Before the State Food Commissioners' Convention Shows His Anxiety for Success of His Food Control Plans—Resumes His Attack on Boron Preservatives—Proceedings of the Convention.

The tenth annual convention of the National Association of State Dairy & Food Departments, known also as the Interstate Food Commission, began at Hartford, Conn., on Tuesday of this week. The association includes in its membership food officials of nearly all the States. Heretofore there has been a lack of harmony between this association and the Federal food officials, but at the first day's session a resolution was adopted admitting all Government food officials to membership in the association, and declaring for co-operation between National and State governments to secure effective enforcement of food laws.

President Noble of the association called the meeting to order on Tuesday, and after the usual welcoming addresses the reports of officers were presented. These set forth the progress made in attempts to enforce State food laws, and toward co-operation with food manufacturers in framing and carrying out regulations. The enactment of a Federal food law and the effect it would have on State food department administration was the chief subject of interest. The members appeared as a rule to welcome the enactment of the law and expressed a desire for co-operation between National and State food officials in harmonizing conflicting statutes and securing uniform and effective results.

A feature of the convention was the address of Dr. H. W. Wiley, chief of the Bureau of Chemistry of the Department of Agriculture, on "The Food Law and the Experts." It was the first public expression of Dr. Wiley's views since the enactment of the Federal food law, which took away from him the power of regulating the food industry according to his own ideas, and put that power in the hands of the courts. As Dr. Wiley wanted the law, his bureau would have been a sort of court of last resort. As the law was passed, the food manufacturer will have the opportunity to go into court and prove by expert testimony the healthful and wholesome character of his goods and his processes.

Dr. Wiley on the Experts.

Anticipating the possible defeat of his food theories in a legal battle, Dr. Wiley took occasion to read a lecture to experts, warning them that they had better be careful. He first expressed his qualified satisfaction with the Federal law as enacted. It was not as good or as drastic as he would have liked, but it was better than none. He did not approve of leaving to the courts the question of the wholesomeness or unwholesomeness of food products. His desire for a law which would specifically bar all preservatives other than salt, sugar, etc., and would thereby put an autocratic food control into his hands as chief of the Bureau of Chemistry, was apparent in his remarks concerning food experts. He said:

"The ideal food law, in respect of its execution, would be one which specifically forbid the admixture with foods of certain named substances. In this case all that is necessary to secure the proper execution of the

law is a careful chemical examination to ascertain whether or not the forbidden substances have been added to food products. The framers of the national law, and those of most of the state laws, have been of the opinion that it is better to base a food bill upon broad, general principles, than to have it simply a prohibitory measure. Hence a very common expression, both in the national and in the state laws is a prohibition from food products of added substances injurious to health or of colors which are used to imitate or deceive.

Courts Determine What Is Injurious.

"This leaves open to the decision of the courts the determination as to what is injurious and what is deceptive. In the same manner, though to a less extent, the question of misbranding is one which is also left open to the decision of the courts. It is true that both state and national acts define in general language what is adulteration, and what is misbranding, but in any particular case the question is still an open one. There will be afforded, therefore, in the future to a much larger extent than in the past, an opportunity for the expert to go upon the witness stand and testify respecting these important matters."

Dr. Wiley anticipates the trouble he is likely to have in getting the courts to take his view of the limitations of expert testimony, and attempts to define just what experts shall be allowed to prove, and what not, as follows:

"It seems to me, in view of the important services which experts are certain to render in the near future in connection with the cases under the national and state food laws, a brief review of the duties and limitations of the expert and the character of expert testimony may be very properly discussed. I take first of all where injury to the public health is involved. Here the expert should be particularly careful in respect of the character of his testimony. I speak to you first of all of those experts who appear upon the witness stand to testify that certain substances added to food, such as preservatives and coloring matters, are not injurious to health. In a case of this kind it is not sufficient for the expert to state that in so far as he has observed and in his own experiments no injurious effects have been produced by the addition of these substances.

Says Exception Proves the Rule.

"The law does not require nor expect that an added preservative or other substance added to a food shall injure everyone or even the majority of people who may consume it in such a way that injury is patent to the ordinary observer. If, however, the substance itself is an injurious one and if it acts unfavorably upon the weakest of those who are called upon eat the foods in which it is contained, it must be condemned. The object of legislation in such cases is not particularly to protect the strong and those who are able to take care of themselves. The principal object, on the other hand, is to protect the weak, the invalid and the infant and those who are not able to exercise due care on their own account. It does not free a man from guilt, if he should be tried for theft, to bring a thousand men on the witness stand to swear that he never stole anything from them. If it is proved that he stole from one individual, he is guilty and must suffer the consequences. The same is true of a substance added to a food product, as a chemical preservative or otherwise. You may call a thousand expert witnesses who will testify that in their experience they have never known of an injury to health caused by such added substances.

"If a single expert witness establishes the

fact, however, that injury to health has resulted by use of this body, the case is lost. In other words, negative proof is no proof at all in a case of this kind and it is contrary to the principles of logic anyway to prove a negative. The thing that is to be proved is that a substance is injurious to health. The case is not decided when the expert swears that it was not injurious to health in such and such a case. The expert must take the facts presented in the evidence of actual injury and show that these facts are fallacious and their conclusions wrong. Nor does the law imply that the particular food product which is under examination and which may be said to represent the *corpus delicti* in court, has injured anybody. It is only sufficient to prove that the material which has been placed in that food is of a character which renders a food product of that kind injurious to health. The expert, therefore, undertakes a very grave responsibility who proclaims under oath that these added substances which act as chemical preservatives and coloring matters, are harmless."

Dr. Wiley then reverts to his attack on borax and boron preservatives. He quotes conflicting opinions of experts abroad and at home concerning the use of borax in meats and dairy products as proof of his claim that expert testimony is valueless, and rehearses some of his arguments against borax as follows:

Discounts Experts in Advance.

"I think I have made it plain that the experts will not agree in any case that any of the proposed chemical preservatives or coloring matters are harmless. There will be always abundant and well-founded testimony, as well as expert opinion, to show that these bodies exert injurious effects upon the health. In this case it seems to me that the verdict of the jury can never be other than that of guilty. It would be beyond the bounds of reason to set aside the positive, convincing proofs of harmfulness as against the mere opinions in regard to wholesomeness. The English experts themselves, whom I have just quoted and who are regarded as looking with considerable favor upon the use of preservatives, frankly confess, after a thorough study of the boron question at least, that it would be a happy thing for England if the use of this preservative in dairy products were declared illegal. What then can we say of experts in this country, where we are near our source of butter supply, who maintain that it should be used indiscriminately in products of various kinds? Further than this, late investigations carried on at the Department of Agriculture have shown that foods containing borax, when eaten by the mother, impart to her milk a considerable quantity of borax, which enters the stomach of the young infant.

"I have mentioned borax more prominently than other preservatives because just now there is more effort made to legalize its use than that of any other of the well known preservatives that have been used in foods. I hope that the experts in this country, for whom I have the greatest possible respect, will consider very carefully the ethical side of this problem and not be misled by their convictions that if it is harmless in some cases to decide in its favor for all cases. Let them consider with great care the infant, the invalid, the convalescent, and the idiosyncratic, and remember that, while it may be true that in many instances of robust health the preservatives which they advocate might be used, if they are allowed in general in foods, the weak and the invalid must suffer and great damage be done. Furthermore, when they remember that the use of preservatives in foods is a premium upon carelessness in preparation, upon immature or over-ripe products, upon dirt and filth, the argument seems to be convincing which would lead them to withhold their approval of the use of bodies which are certainly capable of doing great damage and working great injury. Let us hope, therefore, that

(Concluded on page 37.)

COTTONSEED PRODUCTS

(Concluded from last week.)

Since the transfer of raw material into manufactured products is always of interest, there is here presented a brief history of cotton seed from the time it reaches the oil mill until separated into products such as fertilizers, lint, cattle feed, paper stock and oils. A graphic illustration of this development is given in the diagram shown on this page.

At the oil mill the seed is screened for the purpose of removing sand, bolls, leaves, sticks and other foreign substances. The quantity of these foreign particles varies in different localities, according to the care used in picking the cotton and the natural condition of the seed. This quantity also varies with soils and seasons; for example, seed from cotton grown on light sandy soil carries considerable sand, especially in rainy seasons. The average waste resulting from screening was 127 pounds per ton in 1905, leaving for the further process 1,873 pounds for each 2,000 pounds of seed entering the mill.

The Uses of Linters.

According to the character of the machine used in ginning and the variety of seed, more or less short cotton adheres to the seed when it comes from the ginnery. Sea Island cotton seed is entirely freed from lint by the first ginning and is therefore not reginned at the oil mill before being crushed for oil extraction. With upland cotton seed the quantity of lint which remains after the first ginning varies, some carrying considerable lint while other seed approaches very closely to the condition of the Sea Island variety.

The quantity of linters obtained from re-

ginning seed during the season of 1899-1900 was 57,272,053 pounds, which was 1.3 per cent. of the fiber crop of that season; for 1905-6 the quantity was 109,689,379 pounds, or 2.1 per cent. of the fiber crop. This product has become an important part of the cotton crop and its uses are being rapidly extended. From it are manufactured cotton batting, carpets, cheap yarns, rope, twine, and it is also used for upholstering purposes.

Hulls and Their Value.

For a long time cottonseed hulls had no value except as a fuel for the engines of the oil mills. It was soon discovered, however, that the ashes resulting from burning hulls had fertilizing qualities and this fact gave the ashes a commercial value. Later it was developed that a mixture of ground hulls and cottonseed meal makes one of the best feeds known to the stock raising and dairy industries.

The demand for cottonseed hulls is now so great that it is doubtful whether any mill in the United States used them as a fuel during the season of 1905-6. The mixing of feed by oil mills for the purpose of utilizing hulls to the greatest advantage is not yet as extensive as the mixing of fertilizers, though several mills reported feed mixing in the census of 1905. These hulls are also used in the manufacture of paper stock and of certain household utensils.

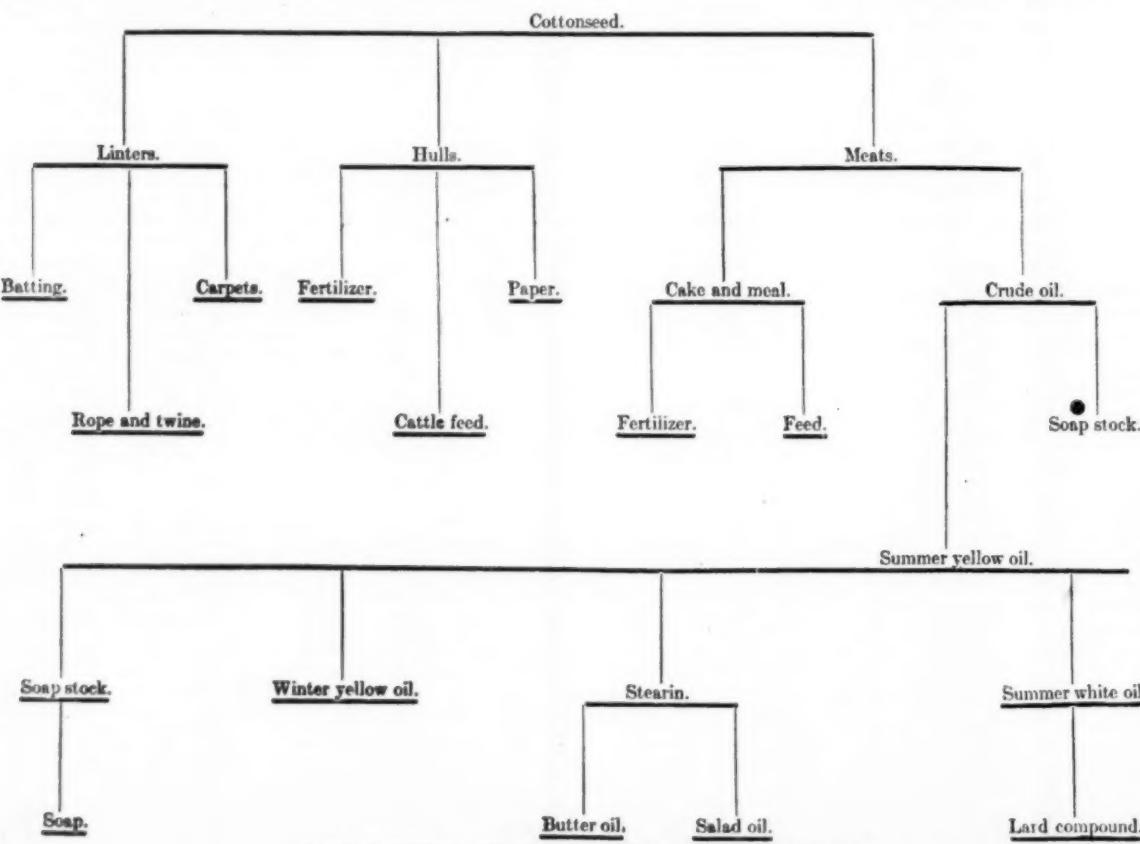
Cottonseed Meal and Cake.

The great demand for cottonseed meal and cake is for stock feeding purposes and as

a fertilizer or in the manufacture of fertilizers. It is interesting in connection with this fact to note that, only thirty years ago, the State inspector of fertilizers for Georgia refused to certify to a fertilizer as standard because it contained cottonseed meal. It is now recognized by manufacturers of fertilizers as one of the most important sources of nitrogen. For the purpose of obtaining a maximum value for meal, many oil mills have fertilizer mixing plants attached, in which cottonseed meal is mixed with acid phosphate and kainit in such proportions as are required. The value of fertilizers mixed at cottonseed oil mills is included in the total value of products in the table already published. The mixing of hulls and meal as a feed and the use of meal as a fertilizer has brought about the very general method of grinding the cake into meal both for domestic and foreign consumption.

The demand for a cottonseed meal as a stock food is rapidly increasing in this country and abroad, and the mills in Great Britain are operated more for the meal than for the oil. Every farmer and dairyman there carries in stock a supply of cake and meal in proportion to the number of cattle, horses and sheep owned. A mixture of cottonseed meal and corn chops makes a satisfactory feed stuff for hogs, and the meal is good egg-producing food for poultry. Much interest is now felt in the possibility of utilizing cottonseed meal for human food. It is cheaper than flour, and is very nutritious. The confectionery trade has discovered that the kernels of cottonseed when parched make a good substitute for peanuts in the manufacture of peanut brittle.

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TRADE GLEANINGS

The Schmauss Company has started work on the erection of its new packing plant at Rockford, Ill.

The Steffan Leather Company, of Buffalo, N. Y., has been incorporated with \$20,000 capital stock by William H. Love, Michael A. and Charles A. Steffan.

Stolles & Brothers are commencing the erection of a meat packing house at Richmond, Ind. The plant is to be in operation by October 15.

The firm of McArthur, Wirth & Cooney, of Syracuse, N. Y., has been incorporated with a capital stock of \$75,000 for the purpose of manufacturing butchers' supplies and market fixtures. The incorporators are P. H. McArthur, M. C. Wirth and J. F. Cooney.

The Colora Soap Company, of Union, N. J., has been incorporated with \$25,000 to manufacture soap, toilet articles, powders, etc., by R. C. Langer, Hoboken; C. Zimmer, Town of Union, and D. Timmerman, West New York.

The San Angelo Cotton Oil Company, of San Angelo, Tex., has been organized with a capital stock of \$50,000 for the purpose of erecting a cottonseed oil mill, having a capacity of 50 tons of seed a day. The directors of the company are: J. W. Johnson, G. J. Bird, W. Bevans, R. A. Hall and T. Yates Walsh.

The old O'Connor tannery at Hornellsville, N. Y., was damaged by fire recently to the extent of \$2,000.

The smoke house of Edward Schuster, Jr., on Chestnut street, Philadelphia, Pa., was damaged by fire last week.

The Sentous Packing Company, at Los Angeles, Calif., has made application to change its name to the Southwestern Packing Co.

The East Indies Products Company, at 10 Livingston street, Newark, N. J., has been incorporated with a capital stock of \$50,000 to manufacture shellac, glue stock and sizing materials. The incorporators are L. S. Samuel, Moses Samuel and Leah J. Abeles.

The Portsmouth Cotton Oil Refining Corporation, of Norfolk, Va., has been incorporated with a maximum capital stock of \$150,000, minimum \$50,000, by August C. Thorn, president, New York; Louis Rosenstein, vice president, Elmsford, N. Y., and Adolf Asporen, secretary and treasurer, of New York.

The Pueblo Packing and Provision Company, of Pueblo, Colo., has been incorporated for the purpose of erecting a packing plant at that place. The directors of the company are R. E. McClintock, George H. Williams and J. T. McCorkle.

Report that the Phoenix Cotton Oil Company of Memphis had purchased a site for a new mill was not correct. The company, which owns and operates a mill at Memphis, has no intention of erecting another mill.

The new Cosmo Buttermilk Soap Company of Goshen, Ind., has been incorporated with \$200,000 capital stock, to manufacture soap, washing powder, glycerine, etc. The directors are: Clayton C. Landis, J. G. Miller, of Lancaster, Pa., and W. L. Stone.

At a meeting of the board of directors J. T. Caldwell, of Jackson, was elected manager of the Magnolia Cottonseed Oil Mill and Manufacturing Company of Magnolia, Miss.

The fertilizing plant of the Crescent City Slaughter House Company at New Orleans, La., is to be thoroughly renovated and equipped with modern machinery.

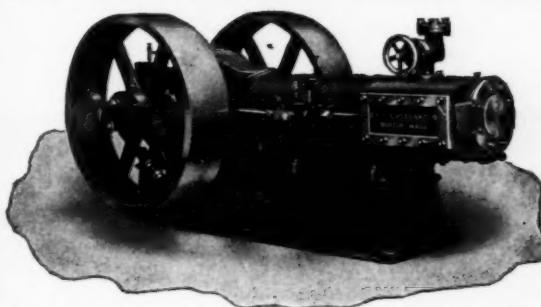
J. A. Brautcheck, of Milwaukee, Wis., is contemplating the erection of a large sheep-skin tannery at Tacoma, Wash.

The St. Louis Butchers' Supply Company, of St. Louis, Mo., has increased its capital stock from \$25,000 to \$50,000.

The Virginia-Carolina Chemical Company is reported as having begun the erection of a chemical fertilizer plant at Durham, N. C.

The Is Soap Manufacturing Company of New York City, N. Y., has been incorporated with \$100,000 capital stock to manufacture soaps, toilet articles, etc., by F. Bien, J. E. Mosheim, C. Basine, of New York City, and H. G. Kutzner, of Berlin, Germany.

The Sturtevant Engine



is designed for those who believe that the best is the cheapest. It's the fixed charges and repairs that count in the long run, and it's here that

the Sturtevant Engine shows that it is cheapest as well as best. Bulletin No. 131 tells the rest of the story. Send for it.

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580

NEW YORK CITY'S MEAT INDUSTRY.

The Director of the Census, in compiling the federal census of 1905, has announced the following preliminary figures showing the extent of the slaughtering and meat packing industry of New York City, as compared with its status in 1900. This does not include the thousands of retail shops and their accessories, but only the wholesale trade. The figures are as follows:

Year.	Number of establishments.	Capital.	Number of Salaried officials, clerks, etc.	Salaries.
1905	34	9,980,594	270	435,134
1900	42	8,648,436	320	378,194

Year.	Average number.	Wage-earners.	Miscellaneous expenses.
1905	1,690	1,429,687	1,437,702
1900	1,705	1,166,749	829,740

Year.	Cost of materials used.	Value of products.
1905	41,907,452	46,477,324
1900	34,230,835	38,752,586

MEAT PACKING IN OHIO.

Reports of the Bureau of the Census on statistics gathered for the federal census of 1905 show the following figures for the slaughtering and meat packing industry of Ohio, compared with the census of 1900, only wholesalers being included:

Year.	Number of establishments.	Capital.	Number of Salaried officials, clerks, etc.	Salaries.
1905	88	6,357,135	316	293,534
1900	71	5,355,626	313	266,001

Year.	Average number.	Wage-earners.	Miscellaneous expenses.
1905	2,237	1,309,021	648,940
1900	1,765	811,398	639,008

Year.	Cost of materials used.	Value of products.
1905	25,022,324	28,729,044
1900	17,927,953	20,660,780

Whether you want a good man, or are yourself looking for a position, it will pay to watch page 48.

AMERICAN MEAT OFFICIALLY BOOMED.

Following the President's official guarantee of the soundness of American products, instructions have evidently gone out from Washington to American representatives abroad to boom the American meat trade, and aid in recovering as much as possible the ground lost in the recent campaign of slander in which the Administration had a part. It is said that the American ambassadors at London, Paris and Berlin, aided by American consuls in all these countries, are conducting a campaign of "education" and "reassurance" by direction of their government, and are beginning to remedy some of the harm done by Government recognition of the libels of the sensationalists. They take a very optimistic view of the situation, and predict that by the end of the year the trade will have recovered all the lost ground.

LATE REFRIGERATION NOTES.

Winnipeg, Can.—The Crescent Creamery Company will shortly commence work on a new addition to its plant.

Vernon, Tex.—The Crown Creamery and Bottling Company has been incorporated with a capital stock of \$8,500, to manufacture and sell butter, cream, etc. H. W. Houk, W. O. Anderson, A. Strausz and others are the incorporators.

Belmar, N. J.—Theodore H. Bennett, with large business interests in Spring Lake, Manasquan and Belmar, is considering the advisability of forming a stock company with a capital of \$20,000 for the manufacture of artificial ice.

Gaffney, S. C.—The Victor Cotton Oil Company will establish a 15 to 20-ton ice plant. A brick building 25x100 feet will be erected. About \$20,000 will be expended.

Mineral Wells, Tex.—The establishment of an ice and electric light plant is contemplated by J. D. Beardsley, of Monroe, La.

Richlands, Va.—The Richlands Ice Company has been incorporated with \$15,000 capital stock. E. V. Spotts, of Tazewell, Va., is president; James H. Gillespie, of Cedar Bluff, Va., vice-president.

Macon, Ga.—The ice plant of the T. G. Holt Company has been damaged by fire to the extent of \$5,000.

Swift's Little Cooking Lessons



Swift's Premium Hams

Swift & Company U.S.A.

Cold Boiled Ham

Swift's PREMIUM Ham, boiled, then sliced medium, is a delicacy in meat, not only appetizing and appropriate for the home table, but for lunches, picnics, and outing parties. Makes capital sandwiches. Economical for quick luncheons. Be sure you buy Swift's PREMIUM Ham.

Swift & Company, U. S. A.

Facsimile of advertisement appearing in leading magazines.

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New York and
Chicago**

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Chicago, Ill., 17 Exchange Ave., Union Stock Yards.
Telephone: Yards, 1059.

Correspondence on all subjects of practical interest to our readers is cordially invited.

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Single or Extra Copies, each	.10

THE EXPORT SHOWING

It is yet too early to observe in export statistics the full effect of the recent attacks against the American meat trade. Some signs may be evident in the reports of shipments for the month of June, but the final effect on the trade, especially in canned and cured products, is still to be brought to light. Exports of canned beef last month were \$330,000 less than for the same month of 1905, and for the fiscal year ending with June the falling off was about half that amount.

It is claimed that the cessation of orders from Japan due to the war in progress a year ago is responsible for the decrease. Figures for the past six months would indicate, however, that the meat slanders had told against the canned goods trade, for the canned beef exports in June were \$291,774, against \$438,044 in May, \$407,019 in April, \$474,901 in March, \$363,282 in February and \$757,723 in January. June shipments, moreover, included prior orders that could not be cancelled. The real effect of the slanders will appear in the July and later statistics.

A gain of two and a half million dollars

in provision export values for June over the previous June is gratifying, however, and shows that the world needs our packinghouse products and must continue to buy them in quantity. For the fiscal year the gain in provision exports, as compared with the previous year, was over 38 millions of dollars, making it one of the best years the industry has ever had. The American meat trade appears likely to maintain its lead in the world's markets, despite official slanderers at home and jealous competitors abroad.

WHERE THE FAULT LIES

Boiled down to its essence, the recent attack on the meat industry amounted to nothing more than complaints against canned goods and sausages. Even the worst enemies of the trade had to admit that there was nothing wrong with our fresh meats, and to acknowledge that they were the best in the world. They rested their attack on the 7 or 8 per cent. of the trade which was made up of canned and prepared meats. For proof of their charges of impurity and unwholesomeness they assumed to point to cases of alleged illness and poisoning due to eating canned and preserved meats.

This fitted in with the tactics pursued for some years past by food fanatics—the type of crank who delights in horrifying his audience with tales of "thousands killed by eating poisoned foods." Such talk brought a great part of the consuming public to believe that all prepared food was "doctored" and that all preservatives were "poisons." And it was unfortunate that such false and ridiculous ideas should have been given credence by Government officials like Dr. Wiley. The public was led to believe that any food ingredient with the name of which it had not been familiar from childhood was an instrument of disease and death in the hands of the food manufacturer.

So it was not surprising that the libellers of the meat industry found believers for their charges. Every case of stomach or intestinal trouble anywhere in the country was immediately attributed to eating canned or preserved meats, provided the patient had partaken of such food at any time within days previous. Reports of these "poisonings" were printed everywhere and pointed to as evidence of the necessity for a "reform" of the packing industry.

It never seemed to occur to anyone that this reform should begin, literally, at home. It is a conservative assertion that at least 95 per cent. of these cases of food poisoning have been due to the carelessness or ignorance of the consumer. Every intelligent housewife knows that most prepared foods must not be left in cans after opening; that in many cases ptomaines are rapidly devel-

oped. And yet the kitchen where this precaution is observed is the exception rather than the rule. And how many housewives put sausages or prepared meats into a none-too-clean refrigerator with all sorts of foods, leave them there for days, and then fail to understand why distress or illness should follow their consumption?

Food manufacturers, and particularly our up-to-date meat packers, have as the chief aim in the preparation of this class of products their wholesomeness and their keeping qualities. Success in trade depends on attaining these ends. Conditions of living, especially in the large centers of population, make dependence upon such prepared products necessary. The consuming public should long ago have learned how to use them properly, and if carelessness or ignorance in the home kitchen brings evil results, the blame cannot be laid on the manufacturer. It should be the aim of every dealer to trace immediately complaints of illness or distress alleged to be the result of eating canned or prepared meats. The chances are that in practically every instance he could teach his complaining customer a much-needed lesson.

RECOMMENDER REYNOLDS

We know of the habit of members of the theatrical profession, pugilists and other more or less notorious persons, who are accustomed to earn a little "easy money" by signing their names to recommendations of patent medicines and complexion beautifiers, or by acting as godparents for new brands of five-cent cigars. But it is something new to see a member of the official family of the President of the United States going into the recommendation business. Newspaper advertisements and posters in letters a foot high this week heralded this announcement to the consuming public:

"The Company has a remarkably well-managed establishment, and if the Chicago establishments had been like this, our report would have been a eulogy instead of a critique.

(Signed) JAMES B. REYNOLDS,
Commissioner appointed by President Roosevelt to report on the condition of packing-houses in Chicago; joint author of the Neill-Reynolds report."

If Mr. Reynolds did not himself use this long and glorious title, he certainly failed to repudiate it. It had been reported that the distinguished sociologist had intended to "reform" New York City's slums this fall in the interest of the Roosevelt faction in State politics, but it appears that he has found a less hazardous occupation. There is a hint in this advertisement for those packers—Chicago barred—who may be contemplating a little publicity promotion for their products in the near future.

July 21, 1906.

ICE AND REFRIGERATION

NEW CORPORATIONS.

Elba, Ala.—The Consumers' Ice Company has been chartered by W. J. Brunson and others.

Metamora, Mich.—The Metamora Creamery Company has been incorporated with \$4,500 capital stock.

Mylo, N. D.—Seth C. Caley and others have incorporated the Mylo Creamery Company with \$4,000 capital stock.

Indianapolis, Ind.—William Luckey and others have incorporated the Buckeye Butter Company. The capital stock is not given.

Auburn, N. Y.—The Cayuga County Dairy Company has been incorporated with \$75,000 capital stock by T. M. Osborne, E. N. Ross and A. H. Brown.

Wayne, Wis.—The Crosby Cheese Company has been incorporated with \$2,000 capital stock by Elgin R. Kush, George E. Nelson and Anson Crosby.

Sioux City, Ia.—The Glendale Dairy Company is being organized with \$50,000 capital stock for the purpose of operating a pasteurized milk and cream plant.

Tacoma, Wash.—The Tacoma Creamery Company has been incorporated with \$1,000 capital stock by W. A. Carpenter, J. D. Miller and Florence Carpenter.

Denver, Colo.—The Ebert Cheese and Butter Company has been incorporated with a capital stock of \$20,000 by C. R. Brock, John R. Gemmill and John A. Ross.

Memomonee, Wis.—The New Hudson Road Creamery Company has been incorporated with \$3,000 capital stock by George Thum, Albert Quilling, E. A. Finley, Charles Oberle and Robert Heller.

Brooklyn, N. Y.—The Independent Ice Dealers' Association has been organized to manufacture and cut ice. Plans are being drawn for an ice plant. At a recent meeting \$248,000 was subscribed.

Bluefield, W. Va.—The Bluefield Ice and Cold Storage Company has been chartered for the purpose of operating a cold storage plant and to deal in coal and other kinds of fuel by E. B. Woodward and others. The capital stock is \$50,000, of which \$500 has been subscribed.

Beckley, W. Va.—The Raleigh Water and Ice Company has been chartered to erect and operate waterworks, an ice plant, etc. Capital \$75,000. Incorporators: Alexander McNab, H. L. Kirkpatrick and F. A. Hummel, MacDonald; J. E. Garrett, Mt. Hope, and E. R. French, Fayetteville.

Mexico City, Mex.—It is announced that a new concession known as the Puritas Ice Company and capitalized at 180,000 Mexican dollars (\$90,000 United States currency) is shortly to begin the manufacture of artificial ice in this city. The company is composed of Americans and the machinery required is to be ordered in the United States.

ICE NOTES.

Coral, Ill.—The Cornell Brothers creamery at this place has been destroyed by fire. Loss, \$7,500.

Butler, Pa.—The three ice houses of Thomas A. Morrison were burned on July 10, causing a loss of \$5,000.

Mt. Vernon, N. Y.—A company is being or-



GIANT Insulating PAPERS

contain no tar, oil or resin and are entirely without taste or odor. In cold storage and refrigeration they have long been the recognized standard for high-class construction.

There's more difference in quality than price between "GIANT" and the ordinary kinds, and that makes much of the difference between profit and loss in running the plant. Send for samples.

MANUFACTURED SOLELY BY

The Standard Paint Co.
100 William St., New York

CHICAGO OFFICES:
133-190 Madison Street

**SEE PAGE 48
FOR BARGAINS**

THE "POINTS" IN THIS AD. ARE RECOGNIZED
AND APPRECIATED BY ALL ICEMEN



GIFFORD-WOOD CO.

ARLINGTON, MASS.
HUDSON, N. Y.

**WOOD'S
ICE TOOLS**

SEND FOR 1906 SUMMER CATALOG



**GIFFORD'S
ELEVATORS**

NEPONSET



INSULATING PAPER

Actual results and not claims are the things to consider. NEPONSET has been the standard for over twenty-five years. Send for our book "Thermal Insulation."

F. W. Bird & Son, Makers

Established 1817
EAST WALPOLE, MASS.
New York Chicago Washington
Canadian Factory and Office:
Hamilton, Ont.

ganized here for the purpose of erecting and maintaining an ice plant.

Laporte, Ind.—The Hanna Creamery was destroyed by fire on July 15. Loss, \$10,000, partially covered by insurance.

Litchfield, Ill.—John Miller has purchased a site on which he will erect an ice plant of 30 tons capacity, with cold storage plant in connection.

Charlestown, S. C.—Thomas W. Carroll is to erect a cold storage plant on East Bay street, to be used for the storage of fruits, eggs, butter, etc.

Booneville, N. Y.—A large cold storage plant and creamery is to be erected here by a number of Utica capitalists. Grant and McCloud, produce buyers of Utica, are interested.

Mechanicsville, N. Y.—The plant of the Mechanicsville Cold Storage Company has been sold to W. D. Grant, of Utica, for \$45,000. The plant has been idle for several months.

Chester, Pa.—The Consumers' Ice Company, which operates an artificial plant, at a meeting to-day decided to enlarge the plant and increase its capacity 100 tons a day, which will give it a total output of 250 tons.

THE COLD STORAGE OF CHEESE.

Results of an experiment in the cold storage of cheese have recently been compiled by Clarence B. Lane, B.S., assistant chief of the Dairy Division, Bureau of Animal Industry, U. S. Department of Agriculture. This experiment was planned and conducted by Maj. Henry E. Alvord, late chief of the Dairy Division, and it was practically completed before his death, which occurred October 1, 1904. The general details of the experiment were in charge of William E. Smith, dairy inspector, who was also chairman of the board of scorers. The other judges were B. F. Van Valkenburgh, dairy inspector, and F. P. Swift, representing one of the largest cheese-exporting firms in Montreal and New York. New York was chosen as the place for the investigations, and suitable arrangements were made at a cold-storage warehouse, where rooms were fitted up and the desired temperatures secured.

The investigations were undertaken to study on a commercial scale and under commercial conditions the influence which different temperatures exert (1) upon the weight of the cheese, (2) upon the quality of the cheese, and (3) the influence of such temperatures in combination with coating the cheese with paraffin. The commercial quality of the stored product was determined by a jury of experts thoroughly in touch with the demands of the market.

Plan of the Experiment.

About three tons of cheese was purchased, of three different types, or sizes, known in the trade as Cheddars, Flats and Young Americas. The product was as even and uniform in all respects as possible, except for the difference in size and shape of the three types. About one-half of the cheeses were paraffined and the other half remained in their natural condition. Almost the entire

quantity was divided into three lots, as evenly as possible in all respects, and these lots were stored at the temperatures of 28°, 34° and 40° F., respectively. Each contained about 40 or 50 cheeses. The cheeses were examined by a committee of experts and weighed when first placed in storage and every two months thereafter for a period of eight months. It was further planned to freeze another lot of cheese, much smaller than the lots mentioned above, holding this at a temperature of about 5° F., for the purpose of determining the effect of freezing on the quality. Chemical analyses were made of the cheese before placing in storage to determine its character.

In summarizing the work Prof. Lane says: This work was designed as distinctly a storage experiment, having little regard for the question of curing. The principal object was to answer the question, How do different temperatures affect the weight and quality of cheese stored for considerable periods? The fact was also kept in mind while these experiments were in progress that the chief purpose in storing cheese commercially is to make a profit. It is believed that some valuable information has been collated as to the best temperatures for holding cheese, also in regard to the shrinkage in weight connected with such temperatures. It has also been shown that paraffining cheese is economical for storage purposes, both as to loss in weight and the general appearance of the product.

Results in Regard to Weight.

We have seen that the storage of cheese at a temperature near the freezing point greatly reduces the loss due to shrinkage in weight as compared with that which occurs at higher temperatures, that such loss is still further prevented by covering cheese with paraffin, and that the combination of these two conditions reduces the shrinkage to a minimum.

Less shrinkage as a result of using low temperatures.—On the basis of the longest period of time for which we are able to compare the results at the different temperatures employed (247 days for Cheddars and Flats and 233 days for Young Americas), it was found that the Cheddar type stored at 40° F. had lost on an average of 5.97 pounds for 100 pounds of cheese, the cheese at 34° F. had lost 5.12 pounds, and that at 28° F. 2.88 pounds. For 100 pounds of cheese originally placed in the storage rooms at the different temperatures we had for sale at the end of the storage period 94.47 pounds of cheese stored at 40° F., 95.63 pounds stored at 34° F., and 97.81 pounds stored at 28° F. Assuming here also that the cheese sold at a uniform price of 10 cents a pound, the receipts from the original 100 pounds of this cheese at the different temperatures would be as follows: Flats stored at 40° F., \$9.45; Flats stored at 34° F., \$9.56; Flats stored at 28° F., \$9.78.

The receipts, therefore, for the cheese stored at 28° F. would be 22 cents per 100 pounds more than for that stored at 34° F., and 33 cents more than for that stored at 40° F.

Again a similar consideration of the Young Americas shows that at 40° F. this class lost on an average 9.34 pounds for 100 pounds of cheese; at 34° F. the loss was 6.95 pounds, and at 28° F., 4.25 pounds. For 100 pounds originally placed in the storage rooms at the different temperatures we had for sale at the end of the storage period 90.66 pounds of cheese stored at 40° F., 93.55 pounds stored at 34° F., and 95.75 pounds stored at 28° F. Assuming again the same selling price for this cheese as for the others, the receipts for the original 100 pounds at the different temperatures would be as follows: Young Americas stored at 40° F., \$9.06; Young Americas stored at 34° F., \$9.30; Young Americas stored at 28° F., \$9.57.

Under these conditions the receipts from the cheese stored at 28° F. are 22 cents per 100 pounds more than from that stored at 34° F. and 30 cents more than from that stored at 40° F. With the use of paraffin, as shown later, the differences are even greater.

Temperature Effect on Values.

Following the same methods in presenting the results with the Flats, we find that at

Every packer wants the most economical refrigerating machinery and which can be depended upon to produce the maximum of capacity with the minimum of cost, and be the simplest and easiest operated.

The Vogt Machines may be depended upon to meet your requirements, no matter how rigid they may be. Based upon the Absorption System—the only really scientific refrigerating system—these machines produce results not otherwise possible.

We want every packer who is thinking of installing refrigerating machinery or making any changes to hear our story before he makes any decision. We like to get inquiries and to answer them.

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HENRY BOWER Chemical Mfg. Co.

SUCCESSOR TO
THE AMMONIA CO. OF PHILADELPHIA
Gray's Ferry Road and 29th St.
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For Refrigerating and Ice Making

Established
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Pamphlets
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B. P.—30° Feb.

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land Storage Co.

Cincinnati, 220 West Third St., McHugh's
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Indianapolis, 712 S. Delaware St., Central
Transfer & Storage Co.

Louisville, 7th and Magnolia Sts., Louisville
Public Warehouse Co.

Chicago, 16 North Clark St., F. C. Schapper,
544 North Water St., Wakem & McLaughlin,
Inc.

Milwaukee, 136 West Water St., Central
Warehouse.

St. Louis, McPheeters Warehouse Co., 1100 N.
Levee.

Kansas City, Western Storage & Fwdg. Co.

Baltimore, 301 North Charles St., Baltimore
Chrome Works.

Washington, 28th and D Sts., N. W., Little-
field, Alford & Co.

Norfolk, Nottingham & Wrenn Co.

Savannah, Broughten and Montgomery Sts.,
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Atlanta, 50 East Alabama St., Morrow Trans-
fer Co.

Birmingham, 1910 Morris Ave., Kates Trans-
fer & Storage Co.

Jacksonville, Atlantic Coast Line Ave., St.

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SHEET CORK INSULATION

FOR

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SEND FOR SAMPLES, CIRCULARS, ETC.

The Nonpareil Cork Works, 105 HUDSON ST.,
NEW YORK, N. Y.



THE BUFFALO REFRIGERATING MACHINE

has an enviable record of 30 years of general service.

THE BUFFALO REFRIGERATING MACHINE COMPANY, 126 Liberty Street, New York

Americas—weighed on an average 68, 37.7 and 10.4 pounds, respectively. It would naturally be expected that the three kinds would vary somewhat in the amount of shrinkage. The results on this point show that at the 40° F. temperature there was not a great difference in the loss for Cheddars and Flats, the amount for the entire storage period (eight months) being 5.87 and 5.53 per cent, respectively. The Young Americas, however, which were much smaller, lost 9.34 per cent. A similar variation is shown at the other temperatures.

Influence of paraffin.—At the end of eight months the Cheddar cheese coated with paraffin, had lost only 3.19 pounds for each 100 pounds of cheese originally placed in storage at 40° F., 1.36 pounds at 34° F., and 1.27 pounds at 28° F. The saving thus effected, based on the price of cheese at 10 cents a pound, would average about 27 cents for 100 pounds of cheese stored at 40° F., 38 cents per 100 pounds at 34° F., and 16 cents per 100 pounds at 28° F. This small saving at the 28° F. temperature is due to the fact that the loss in weight was very small where no paraffin was used, and while the paraffin reduced this loss still further, the effect is not as marked as in the case of the higher temperatures. Comparing these results where the greatest saving was effected, namely, the combination of the 28° F. temperature with paraffining as against the 40° F. temperature without paraffining, we have a difference of 46 cents per 100 pounds in favor of the former.

The Flats gave a similar result, the saving with paraffined cheese at 28° F., as compared with natural cheese at 40° F., being the same—about 46 cents.

In the case of the Young Americas the saving was more marked, this cheese having lost only 2.38 pounds per 100 pounds at 40° F., 2.11 pounds at 34° F., and 1.45 pounds at 28° F. Comparing the cheese kept at 40° F. not covered with paraffin with that at 28° F. covered with paraffin, there would be a difference of about 52 cents per 100 pounds in favor

of the paraffined product at the low temperature.

Results in Regard to Quality.

The cheese was carefully scored by three judges every two months, and the results in detail have been given in preceding tables. It is only necessary here to state their findings in a general way.

Group 1, Cheddars.—This group showed excellent keeping quality during the whole eight months. At the first scoring, which took place after two months' storage, the cheese at the three temperatures, namely, 28°, 34° and 40° F., scored 99.5, 99.1 and 99, respectively. At the second, third and fourth scorings the cheese at 40° F. rated the highest, and the final average for the four scorings at each of the temperatures, 40°, 34° and 28° F. are 99.1, 98.05 and 97.9, respectively.

Group 2, Flats.—This type of cheese showed some deterioration at all temperatures, even at the first scoring, and gradually continued to fall off in quality until the close of the storage period. That stored at 34° F. gave the highest average for the four scorings, namely, 94.1 against 93.9 for 40° and 92.02 for 28° F.

Group 3, Young Americas.—The cheese in this group held its quality, almost without exception, throughout the entire experiment. Here, again, as in the case of the Cheddars, the cheese at 40° F. gave the highest average score for the four inspections, namely, 98.7. This was followed closely by the cheese at 34° F. with a score of 98.2, that at 28° F. scoring 97.2.

It appears from the above statements that the different temperatures used had no very marked influence upon the quality of the cheese, and, as stated at the outset, this was one of the minor points of this experiment.

Effect of Paraffin on Quality.

One-half of each group of cheeses was paraffined just before being placed in storage; otherwise they were handled the same as unparaffined cheese. The results of the experiment indicate that the paraffining had no prejudicial effect upon any of the types of cheese at any temperature; in fact, in the case of the Cheddars and Young Americas the paraffined product scored a little the highest at all three temperatures in the final average. A similar result was recorded with the Flats at the lowest temperature, but at 34° and 40° F. the natural cheese in this class was slightly ahead.

CUT FLOWERS IN COLD STORAGE.

In a recent issue of L'Industrie Frigorifique a report on cold storage for the preservation of cut flowers is made by M. Verier, a French horticulturist. He succeeded in preserving orange blossom buds in good condition for from one to two months, the perfume being well retained. Then Chines-peonies were kept from two to three months, and rose buds from twelve to fifteen days. He succeeded in transplanting the following suddenly from the full sunlight into the ice house, and in keeping them fresh—azaleas fifty days, Bengal rose bush thirty days, and lilies sixteen days—and when they were taken out and put into the ordinary air of a room they flowered splendidly.

He found an ordinary temperature, such as 48 deg. F., insufficient; about 36 deg. F. is much better. The hygrometric condition

of the air is important. Dry air withers the texture, whereas saturated air encourages fungus. Although he did not operate with air currents—in fact, no special ventilation was provided—he found that the movement of people in the cold room helped to prevent fungus. "Hitherto," he concludes, "refrigeration has only been employed by horticulturists in order to keep plants in repose, but we can to-day point out a new use for artificial refrigeration, namely, to preserve certain kinds of cut flowers and buds just about to bloom."

WOULD FORFEIT ICE CHARTERS.

The Missouri State's attorney at St. Louis has instituted proceedings in the Circuit Court against the Polar Wave Ice & Fuel Company and the Merchants' Ice & Coal Company, asking for the forfeiture of their charters and penalties amounting to \$71,400 in each case, to be assessed as fines for the 714 days that the alleged agreement between these companies has been in effect.

The charges are based on the statutes which provide that any association of individuals or corporations that combine to fix the price of any article shall be deemed guilty of conspiracy to defraud. On June 29 seven corporations, forming the Polar Wave Ice Company, filed affidavits of dissolution.

SUDDEN INDIGESTION.

Mr. James Reid, cattle salesman for Clay, Robinson & Company, at Kansas City, is at present in Scotland visiting his folks. He reports the following amusing incident. The laborers on the Highland Railroad when they work on Sunday have their dinner provided by the company; a sort of solatium to their conscience for breaking the Sabbath Day. It appears they are served with American canned beef. When the Rooseveltian howl echoed through the Scotch mountains, the laborers declined to eat any more of this class of food. They had had it for years without any serious results, but it is the old story—give a dog a bad name and you may as well hang him. And so the sons of the Gael forged another link in the chain of iniquity, the first links of which were made at Washington.—Live Stock Report.

Experts in every branch of the packing-house industry can find lucrative employment by keeping an eye on the "Wanted" department, page 48.

THE MEDICINE MAN.
When your mechanical plant is ailing, not working right, is run down, send for the "Medicine Man;" that's me. Have been doctoring machinery for over twenty years, especially ice and refrigerating machinery. If in a hurry, day or night, and want GOOD work, cable, telegraph or telephone.

WILLIAM OSTENDORFF,
Engineer and Machinist,
260 PEARL STREET, NEW YORK
General Engineers' Supplies.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the bbl. except lard, which is quoted by the cwt. in lbs., pork and beef by the bbl. or tierce, and hogs by the cwt.

Occasional Easy Market Through Large Hog Receipts—Farmers Taking Advantage of High Prices for Hogs and Market Their Surplus Supplies Promptly—Undertone of Market Conditions a Healthy One—Bullish Movements a Probability—Covering of "Shorts"—Increased Speculation in the Early Fall Deliveries and New Crop Months—Widening Cash Demands—Steady Full Consignments to Europe.

That the high prices for hogs, which have ruled at the market centres, would start forward the surplus holdings of hogs in farmers' hands, and that the products market would be temporarily affected to easier prices were circumstances that could have been apprehended.

But the fact that the products market in the period of the larger hog supplies weakened only in very moderate degree, with the point that they could easily have been supported by the packers, and rather that the packers' disposition was to stop momentarily an advancing tendency for them, in order that the hog prices might not be further stimulated, emphasizes the theory that had been made in previous reviews of the situation, that the market is well under control, and that although it may sag a little at times, that there is no reason to apprehend that it has reached the length of bullish tendencies.

Indeed the cash situation is a much healthier one than it was a fortnight since, and before for several weeks. The packing is not gaining in very marked degree in accumulation of stocks, despite the considerable larger number of hogs that had been received recently at the packing points.

Moreover, the consignments that are being

made to Europe bid fair to have quicker distributions to consumers.

Aside from this there is some little cash demand direct for both meats and lard from the United Kingdom and continental markets.

Many of the markets outside of Chicago have very little lard to offer, as having sold it direct to Chicago, or to the eastern markets, and which latter takings will mostly have shipment to England.

There is no question but that the packers who had a few days since eased up the market on their offers to sell, and who were particularly urging option lard for sale, while the commission houses at the same time were becoming a little scared and as well, did some selling, have since then added further to their holdings, and indeed that they have been quietly buying more than they sold; therefore in that degree the packers have now better control of the market than before it showed its recent concessions.

It was the case with the short rib dealers that the leading twelve of them was taking up the offerings promptly on any late concessions in prices for them.

While most anything in the way of "twist in prices" could happen for the July delivery before the deal is closed, and that the deal is being prolonged longer than ordinarily from the beginning of a month, yet it is well understood that most consideration is given the September option of essentially everything in the list, and that that is the main month aimed at for bullish moves, whatever incidental development for the July option.

The late talk of certain referred to high prices for the September option is not abated, and there is as much trade belief of their outcome now as before for a couple of weeks

or more, notwithstanding the feverish market that has prevailed this week.

There is widened speculative interest in all of the new crop options to January, although more uncertainty prevails over the deliveries after September than those immediately, notwithstanding the fact that the October delivery of lard is now holding a little better than even the September option, although that the October ribs and pork are, of course, at an easier price than the earlier months for them.

It is our belief that contemplated bullish movements, all that is in them, will have to eventuate this side of September unless something happens to the corn crop.

The corn crop is, at present, of a cheering order for a more abundant yield than even that of last year, as the recent rains have been of a beneficial order. If there are not abnormal weather conditions in the near future the probabilities are that efforts will be made then for the realization of all of the now possibility of prices for the hog products, which a closely controlled supply would permit, particularly under the likelihood of modified hog supplies for awhile after the late large run of them at the packing points, and as well from the inference of the enlarged cash demands on home and foreign account.

There is a good deal of a "short" interest still on the early options, and a larger "long" interest than in the week before on essentially all of the deliveries, with the January option taking increased attention of the outside speculators.

Yet the "long" interest apparently needs the stimulus of a steady winding of prices in

THE W. J. WILCOX LARD AND REFINING COMPANY

NEW YORK
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Refiners of the Celebrated
Wilcox and Globe Brand

PURE
REFINED
LARD



its favor, as it gets scared on any lapse of the market to weakness.

There is no question but that the packers have been steadily adding to their lines of near options, and they are a good deal encouraged to do so from the reviving confidence all around in cash products by which consumption is steadily getting back to normal volume.

Indeed the principal packers are expecting an even more marked increase almost at once in the demands for consumption of meats.

The belief of an enlarged need of meats is based upon, apart from the reviving interest of foreign markets, in the flattering crop prospects, which will soon call for food products in a liberal degree through the added labor force in, particularly the south and southwest.

The south, its distributors of meats, is already getting interested in meat supplies, as it expects a larger cotton crop than that of last year.

We incline to the opinion that the promises now of the cotton crop are for materially more than a 11,000,000 bale one, despite all of the reports of injury to the crop in the southeast and in some sections of the southwest by the late heavy rains, as rendering fields grassy and of foul growth.

Under normal weather conditions for the cotton crop and making allowances for the "scare reports" which are now prevalent and are likely to become more so from this along to the time of the actual gathering of the crop, it is our opinion that there will be a good deal of surprise to some trade sources when the cotton yield is ascertained this next new crop season. We have very little doubt but that the cotton crop acreage has been this season materially underestimated.

The lard market should be influenced in a degree by the position of the cotton seed fat, which although it occasionally gets lapses to easier prices through manipulation, yet almost immediately turns about to situations of price in the sellers' favor.

Indeed there is no more cotton seed oil in supply than needed for consumption through to the new crop season.

The foreign demand for the cotton oil has lulled from its late little spurt of interest, nevertheless foreign demand is not needed for the oil except as there would be a reason to push prices for it higher than they would go otherwise. The fact of the matter is that the home consumption of the oil can take care of the supplies of it to the new crop season.

Indeed it is very hard, even now, to get sufficient quantities of the bleaching grade of the oil needed by the compound makers, as where that class of goods is held it is wanted for use and is not offered upon the open market.

The percentage of the increased business in compound lard is this season of a remarkable order, and on account of it it makes no difference as to whether the distributors of it are temporarily quiet in demands for it. The fact remains that the distributors are at length compelled to buy it because the use of the compound lard goes right along in large degree by the home consumers.

In New York the exporters are buying in a moderate way supplies of pork at firm prices. There have been sales for the week of 250 bbls. mess at \$18.50@19; 100 bbls family at \$19@19.25; 360 bbls. short clear at \$17@18.50. Western steam lard has been sold at \$9@10.0, but closed at an unsettled price, although there is some export demand for through shipments. City steam lard is now irregular in price; it had been sold at \$8.87 1/2. Compound lard has increased demand from the distributors and is quite firm in price, ranging from 7 to 7 1/2c. In city meats there is still a narrow offering of pickled bellies, which are wanted and at strong prices; loose pickled bellies quoted at 11 1/2c. for 12 lbs. ave.; 12c. for 10 lbs. ave.; 11 1/2c. for 14 lbs. ave. Pickled shoulders are closely bought up to the offerings, and at firm prices; quoted at 8 1/2c. Pickled are quite freely bought and at firm prices. Sales at 12 1/2c. 12 1/2c.

BEEF.—The recovery in prices from the late decline is firmly held. But the late large business with England satisfied the export demands temporarily. The jobbing business in barreled stock has improved and at steadier prices. Quotations are: City extra India mess at \$15@15.50. Barreled mess at \$8@8.50; family at \$10@10.50; packet at \$8.50@9. Beef hams hold to about \$21@22.50.

PRODUCE EXCHANGE NOTES.

Visitors: J. D. Lewis, Chicago; F. S. Spink, Chicago; D. F. Hazel, San Francisco; J. R. Chamberlain, Raleigh, N. C.; F. I. Corodo, Chicago; W. L. Vance, Chicago; Dudley M. Irwin, Buffalo, N. Y.; W. J. Hammond, New Orleans, La.; I. P. Santos, Denevere; Jas. L. Knott, Newcastle, England; J. T. Templeton, Chicago; A. P. Downer, Chicago.

AMERICAN CAN TO BUILD NEW PLANT.

The American Can Company is inspecting several building sites in the South with a view of buying property for the construction of a new plant. The company has all preliminary plans completed for the proposed plant, which will be a large one.

OCEAN FREIGHTS.

	Liverpool.	Glasgow.	Hamburg.
	Per Ton.	Per Ton.	Per Ton.
Beef, per tierce.....	2/	3/	20c.
Canned meats.....	10/	15/	20c.
Oil Cake.....	6c.	6 1/2	11c.
Bacon.....	10/	15/	20c.
Lard, tierces.....	10/	15/	20c.
Cheese.....	20/	25/	2M
Butter.....	25/	30/	2M
Tallow.....	10/	15/	20c.
Pork, per barrel.....	1/6	2/6	20c.

EXPORTS OF PROVISIONS

Exports of hog products for the week ended July 14, 1906, with comparative tables:

PORK, BARRELS.

To—	Week July 14, 1906.	Week July 15, 1905.	Nov. 1, 1905.
United Kingdom....	821	654	33,021
Continent.....	301	645	23,382
So. and Cent. Am.	231	439	15,442
West. Indies.....	1,706	1,615	57,382
Br. No. Am. Col.	92	44	17,473
Other Countries.....	—	18	1,251
Totals	3,301	3,415	147,951

BACON, HAMS AND OTHER MEATS, POUNDS.	United Kingdom....	12,430,845	362,529,790
Continent.....	1,278,563	1,068,250	76,462,065
So. and Cen. Am.	49,188	285,400	2,119,134
West. Indies.....	182,725	342,490	11,055,755
Br. No. Am. Col.	1,200	2,000	146,575
Other Countries.....	—	53,697	1,279,830
Totals	9,355,186	14,212,782	453,593,169

LARD, POUNDS.	United Kingdom....	4,512,417	4,437,293	217,123,099
Continent.....	6,981,754	3,639,497	232,594,080	
So. and Cen. Am.	299,298	2,703,106	18,769,937	
West. Indies.....	1,069,397	830,931	39,549,654	
Br. No. Am. Col.	7,370	5,060	336,518	
Other Countries.....	262,600	51,080	1,908,113	
Totals	13,132,836	11,675,967	530,481,401	

RECAPITULATION OF WEEK'S EXPORTS.

From—	Pork, bbls.	Bacon and Hams, lbs.	Lard, lbs.
New York.....	2,230	4,520,450	4,828,370
Boston.....	164	2,513,275	1,302,345
Portland, Me.	—	8	410,510
Philadelphia.....	—	220,061	877,263
Baltimore.....	—	83,600	344,750
Mobile.....	—	703	213,890
New Orleans.....	—	—	4,069,971
Galveston.....	196	1,969,400	760,337
Totals	3,301	9,355,186	13,132,836

COMPARATIVE SUMMARY.

	Nov. 1, 1905.	Nov. 1, 1904.	to July 14, 1905.	to July 15, 1905.	Increase.
Pork, pounds.....	29,590,200	27,250,800	—	—	—
Meats, pounds.....	453,593,169	470,349,969	—	—	—
Lard, pounds.....	530,481,401	460,904,371	69,577,030	69,577,030	—

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, July 14, 1906, were as follows, according to Lunham & Moore's statement:

Steamer.	Destination.	Oil Cake, Cheese.	Bacon and Hams.	Beef.	Lard.
1Bovic, Liverpool.....	780	848	384	207	1,589
2Majestic, Liverpool.....	2892	1248	100	50	632
Lucania, Liverpool.....	4345	690	1257	143	1610
Celtic, Liverpool.....	780	980	3080	261	150
*St. Paul, Southampton.....	653	455	—	—	850
*Mesaba, London.....	—	406	1600	25	1575
Wells City, Bristol.....	1607	23	10	10	25
5*Columbia, Glasgow.....	1005	946	314	—	200
3Bulgaria, Hamburg.....	—	—	—	1190	1140
Kaiser Wil. der Grosse, Bremen.....	—	—	200	285	650
Grosser Kurfuerst, Bremen.....	—	—	—	15	1225
Statendam, Rotterdam.....	1500	435	—	60	150
Kroonland, Antwerp.....	3514	890	154	18	240
Montevideo, Barcelona.....	—	14	—	—	—
4Madonna, Marseilles.....	—	—	—	—	750
Konig Albert, Mediterranean.....	—	58	—	260	—
Peninsular, Mediterranean.....	—	—	—	—	50
Indiana, Mediterranean.....	—	70	—	—	650
Total	8181	8895	7063	5937	1591
Last week	11654	7293	8073	3894	948
Same time in 1905.....	8197	1393	†7883	347	697
				723	1052
				4899	17150

Last year's tallow, 770 tcs. and 200 hhd. 3.—2 bbls. tallow. 4.—260 tcs. and 125 hhd. tallow. 5.—40 hhd. tallow. *Cargoes estimated by steamship companies. †Bacon only.

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TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The market has settled to the usual summer dullness, and is not offering markedly new features, or marked change in prices.

There is just the ordinary business from the soapmakers, who do not feel hurried in buying because they have no very marked competition for the tallow supplies from either the foreign markets or compound makers.

It must not be inferred that there is no export demand; on the contrary, there are steady sales of fine grades of the tallow, and some inquiry for low grade soap stock, covering greases as well as tallow; a portion of this demand is from Marseilles, while England is interested in the offerings of the fine grades.

But this business with the foreign markets is not large enough to interfere materially, or to enter as a very marked factor into market conditions, under the conservative moods of the home soapmakers, which latter are incidental to the summer months, particularly as the tallow supply over the country has grown a good deal latterly, with the liberal number of cattle received.

It is not expected that the tallow market will show very marked changes in its prices until the fall months, but that it will probably be prevented from materially easing up by the look of the hog fat markets, which latter promise more or less bullish movements before the fall months.

Indeed, it may be that if the lard market reaches some prices expected for it that tallow will become a little more in the sellers' favor, and as through forcing more of a buying interest from the compound makers for the tallow.

But on the whole we can see no prospect for an immediate change of a marked order in the values of the beef fat supplies.

Yet that it looks as if the associated fat markets with beef fats, their probable market positions, together with the well recognized supply and demand position of Eng-

land of the tallow, would enable at least fairly steady holding of the prices for the tallow through the period of the summer months, in which our soapmakers pursue their conservative policy in buying.

Edible tallow is not made in a large way, yet it accumulates on the current moderate disposition to buy it, with unimportant interest from the foreign markets. There are sellers at 5 1/4c., and of some of the out of town lots at 5 1/4c.

Country made tallow is arriving a little more freely, as the make is undoubtedly larger, with more of it being turned to the west, as well as the larger supply forwarded here. The sellers cannot be at all strenuous in their asking prices and, indeed, have about all they can do to get bids on all of the supplies that demand a prompt sale. There have been 285,000 pounds country made sold for the week at 5@5 1/4c., as to quality, and exceptional lots at 5c and perhaps 5 1/4 more money.

The London market 3@6d. higher; 400 casks offered and 300 sold. City tallow on Thursday, 4 15-16c. City tallow in tierces, 5 1/4@5 1/4c.

OLEO STEARINE.—The compound makers are making use of their accumulations rather than indulging in new buying at all freely, and supplies in pressers hands are accumulating, both here and at the west.

Besides it is well understood that the cattle receipts have for some time been sufficiently large materially to increase the make of the stearine, and in this degree the market position for it is somewhat influenced.

There is no question of a large consumption of compound lard and a larger than ordinary use of the stearine. But just now the production, the extent of it, offsets those factors.

There was one car sold in Philadelphia at 8 1/4c., and one car in Boston at 8 1/4c. In the local market 8c. was bid and 9c. asked.

OLEO OIL.—The Dutch markets are at present slow because of the ample supplies of dairy butter in England.

LARD STEARINE.—The refined lard trading is better, against which, however, the refiners own supplies of the stearine about meet their needs. Quotation is about 10 1/2c.

COTTON SEED STEARINE.—The moderate outputs are closely needed by the foreign markets and at firm prices. Quoted at 5 1/4c. per pound.

GREASE.—Prices stand as quoted last week. Marseilles has been further buying, and, on the whole, the export demand is of a fairly satisfactory order. The home presses are a little more interested in the supplies. The soapmakers are freer buyers.

GREASE STEARINE.—A little more of a buying interest and a firmer market. Yellow at 5 1/4c.; white at 5 1/4@5 1/4c.

NEATSFOOT OIL.—Only small jobbing sales at late quoted prices.

LARD OIL.—Market not changed from last week. Sales of prime at 70@72c.

COCONUT OIL.—The spot supplies are taken up close, on needs of consumers, and there is no difficulty in supporting the prices quoted in our last week's review for them. The foreign markets are well maintained and the cost of importation keeps up to the late basis.

OLEO OIL SHIPMENTS.

Shipments of oleo oil from New York for the past week were as follows: Bremen, Germany, 505 tcs.; Hamburg, Germany, 415 tcs.; Liverpool, England, 280 tcs.; London, England, 110 tcs.; Rotterdam, Holland, 3,367 tcs.; St. Kitts, West Indies, 55 tcs.; St. Johns, N. B., 100 tcs.; Stettin, Germany, 25 tcs.; total, 4,857 tcs.

There were no shipments of oleo stearine reported.

HORSEFLESH DIET OF PARIS.

The taste for horseflesh is growing in Paris. In 1904 22,000 horses, mules and asses were slaughtered for food in that city, and last year this figure was doubled, the number of animals killed being 42,000. A year and a half ago a "hippophagie" slaughterhouse was opened by the Municipal Council in the Rue des Morillons, and now the horse butchers are petitioning the authorities to allow them to extend the space available—at their own expense. All the town has to do is to supply the territory.

France has for several years practically prohibited the importation of American fresh meats, which may account for the growth of the horseflesh taste.

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COTTONSEED PRODUCTS.
(Concluded from page 16.)

Advancement in Oil Refining.

The real advancement of the last twenty-five years in the cottonseed oil industry has been made by the oil refinery. While there have been many improvements in the machinery of the crude oil mills, the process is to-day practically what it was a quarter of a century ago, but tremendous strides have been made in the improvement of the refining methods, and the products at this time are quite superior to those formerly produced.

The first process of refining produces from crude cottonseed oil a clear brilliant yellow oil, which at 50 degrees centigrade has a specific gravity of 0.92. Owing to the deterioration of the seed and to inferior methods of manufacture, the first refining of crude oil does not always produce oil of the same grade. This oil, known as "summer yellow" oil, has been classified by the trade as choice, prime, off and soap oil, the difference in these grades being in the color and flavor. Choice oil is a light lemon-colored oil, without any appearance of red, and is mild and neutral in flavor. Prime oil is slightly darker in color and sweet in flavor. These two grades are used for edible purposes. The off and soap grades are reddish in color and the flavor is poor.

The quality and amount of oil produced depend largely upon the condition of the seed. The quantity varies from 85 to 35 per cent, of choice and prime oil, and from 15 to 65 per cent. of off and soap oil. After being submitted to various processes, such as bleaching, to make it white, and pressing, to extract the stearin, summer yellow oil forms an important basis for a number of different products. With the improvements in refining methods made in the past few years new uses for cottonseed oil have been developed, among the most important of which is the manufacture of lard compound, a mixture of hog lard, oleo stearine, and refined cottonseed oil, making a most palatable and economical food fat.

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CABLE ADDRESS

"COTTONOIL," Louisville.

sumption of cottonseed oil is taken by the lard compound makers that the value of the oil varies with the supply of hog lard. The home consumption of cottonseed oil is larger this year than for previous years, on account of the strong statistical position of the lard market. A very high-class food product, known as "white cottoleene," is secured by mixing oleo stearine with specially refined cottonseed oil. It is also used in making salad oils and in the manufacture of the olive oil of commerce.

Cottonseed oil is sometimes used in olive-growing countries in "setting" the olives, a quantity of oil being poured over the ripe fruit after it has been placed in vats. This softens the fruit, hastens the flow of oil, and materially increases the yield. Cottonseed oil is also used in packing sardines, in the oleomargarine industry, and to some extent for miner's oil, for tempering, for oiling heavy tool-cutting machines, for mixing with putty, and for rough painting. The difficulty encountered in its general use for painting purposes is its lack of drying qualities.

Soap stock is found as a settling from crude oil and as a residue in the refining processes. In addition to soaps there are manufactured from this residue glycerin,

candle stock, olein, etc. It is, of course, impossible to elaborate upon or even to fully enumerate all of the products derivable from cottonseed oil, but the diagram gives a general idea of what is being accomplished.

◆◆◆
DRYING APPARATUS INSTALLED.

The Forbes Wool Company, Trinidad, Col., is installing an apparatus for drying wool, and the Utica Knitting Company, Claysville, N. Y., an apparatus for drying knit goods; each apparatus being furnished by the B. F. Sturtevant Company, of Boston, Mass.

◆◆◆
FORCED DRAUGHT EQUIPMENT.

Forced draught equipment is being installed by the B. F. Sturtevant Company, of Boston, Mass., for Plaza Hotel, Fifth avenue, Fifty-eighth and Fifty-ninth streets, New York City; Corinth Cotton Oil Company, Corinth, Miss.; Everett Mills, Lawrence, Mass.; Mystic Industrial Company, Mystic, Conn.; Carter's Creek Fish and Guano Company, Norfolk, Va.

◆◆◆
Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through the "Wanted and For Sale" department on page 48.

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Expanded metal or sheet steel
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Are splendidly adapted to the maintenance of sanitary conditions. The metal is so treated that the lockers may be thoroughly scoured by a stream of water and left to dry without fear of rusting.

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Philadelphia, Pa.

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is an official organ of the Interstate Cottonseed Crushers' Association, and the official organ of the Oil Mill Superintendents' Association of the United States.

Reaction From Weak to Strong Prices—Confident Undertone—From the Basis of Supply and Consumption—Unsatisfied Inquiries from Compound Makers—Very Reserved Offerings of Bleaching Grade—More or Less Export Demand.

That there was a slight decline in prices a few days since, but which was followed by a recovery in the degree that had been lost in them, and that the market is in good shape for the selling interest from its statistical positions, and could easily be kept a strong one, makes up a situation that can be comprehended as one that could easily be controlled from a supply and demand basis.

If the market goes weaker at any time it would be manipulation and probably for the purpose of getting better control of the outside oil.

The amount of oil that could be had from outside holders is much less than in many years at this time of the season, while the supply in the hands of the principal companies is largely needed by them for their own consuming sources.

It is emphatically a market that could rest for confidence more than in many years before upon the needs of the oil and the ratio of supplies of it.

It is not particularly a question as to whether the cotton crop is promising or otherwise as concerns the prices of the current holdings of the oil. The main point now is to consider as to whether there will be sufficient of the oil to last for consumers' needs to a new crop season.

It may be doubted that if the pure lard market develops to the firmness that it is expected it will develop before September, that the cotton oil supply will be had promptly by the compound makers in order to meet consumers' needs of compound lard.

There is now every prospect of the enormous consumption of compound lard that has been had thus far this season keeping along; therefore that the needs of cotton seed oil by the compound makers must be of a further important character.

Some of these compound makers thought they had contracted through the earlier parts of the season for about all of the cotton oil they would need to the new crop season for it.

They had not prepared with supplies of the oil against the unprecedented compound lard consumption. There has been demand from these sources latterly for supplies of the bleaching grade, and it has been of that urgent character, while it has been difficult to supply it, that the prices asked are kept steadily relatively higher than the basis of the prime yellow grade in New York.

The entire strength to the market rests upon the current supply position; the new crop options sympathize with it, in a light degree, although that the new crop options will, of course, be influenced after a little while more by the reports concerning the cotton crop.

In other words, the new crop options, more particularly the October delivery, are at least prevented from materially easing up in price, and are at times a little firmer because of the old supply position.

There is beginning the erratic news usual at this time of the season through to October and even later concerning a cotton crop, in which the wisest move is to throw the larger portion of it out of consideration altogether.

Indeed it is rarely that much of the news that comes forward from the south at this season of the year for public use as to the cotton crop harmonizes, therefore very little service can be had from it by those whose

only interest is to learn something about the extent of the crop for guidance in manufacturing interests.

"Heavy rains in the southeast," and in "portions of the southwest" had latterly been the most circulated reports as affecting the cotton crop—"fields getting grassy," "scarcity of labor," etc. When these are dismissed there are a host of others in regular order to be disclosed.

It is easy to detect the genuine ring in the news sent forward; when it comes to hand we are prompt in recognizing it.

Our belief now is that the cotton crop with ordinary weather conditions to the picking season will be a materially larger one than that of last year. In other words, we do not think that the cotton crop has had thus far this season more than the usually expected damage to it, and that the most of it has been in the southeast, while that in most sections of the southwest, and in Texas particularly, the crop prospects are of a fine order. With this condition of the crop and as with the belief of the probabilities of a large volume of it by comparison with the crop of the previous year, is the conviction on our part that the acreage planted this season is materially larger than had been announced by some official sources concerning it.

Of course it is a very young period of the season to say much about the size of the next cotton crop. It may be badly hit by weather conditions; if this happens we shall be among the first to observe and record it. But since so much has been said latterly concerning cotton crop damage, the allowance we make to it seems to us justified.

It would be, of course, the latter part of October before a material supply of new crop oil could be had, and the people who feel they know how much old oil is held in the country recognize the difficulty in meet-

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Atlanta, 1895. Paris, 1900.
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July 21, 1906.



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It is easier for us to prove to you that there ARE advantages, by FILLING AN ORDER, than by writing volumes of arguments.

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The benefit will be mutual.

Our facilities for production, and for prompt and efficient service, are the best possible.

We have been making cottonseed oils for over a quarter of a century, and our business is one of the largest in the world.

Our products, under the following brands, are kept in stock, in large quantities, in twenty-one cities all over the globe:

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"STANDARD"—Extra Butter Oil

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"APEX"—Prime Summer Yellow Oil

"HULME"—Choice Winter White Oil

"NONPAREIL"—Choice Winter Yellow

"WHITE DAISY"—Prime Summer White Oil

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(Our "SNOWFLAKE" is unequalled for cooking purposes)

ASK FOR PRICES

Kentucky Refining Co.,
Louisville, Ky., U. S. A.

ing the demand for it up to the time of the new crop supply.

There would be a point that if the new crop cotton turns out to the probable volume of it, that there would be with October and perhaps in September, the discounting effects from it, by which at that time prices would be essentially in the buyers' favor, however that intermediately the new crop options may be further affected by sentiment through the situation of the market for the old oil.

The exporters had become quiet for a few days through the close of last week and early this week, from their before moderate desire to buy the oil, but they are now resuming interest in both the soap and edible grades of the oil.

It is not because of a linseed market, unfavorable or otherwise, that there has been demand from the foreign market for the cotton seed oil, however moderate it has been. But the inquiry from Marseilles for the cotton oil and from some other Mediterranean, as well as north of Europe markets, has been necessitated from short supplies held of the oil and the needed ordinary use of it, particularly as these foreign markets had resold, a few weeks since, some of their contracts, deliveries upon which they really needed for season's use.

There is an enlarged use of edible oils by the north of Europe markets, and these edible oils are held in New York at 30@41c., although because of this firm holding of them, which ignores any changes of an easier order to the market for prime yellow, the foreign markets are just now hindered in buying, notwithstanding they show increased demand for them.

The home compound makers have managed to secure a few lots of the bleaching grade by paying a strong price for them, and want more. The compound lard business has quickened latterly on needs of the distributors of it, who have found their stocks much reduced through the calls upon them for consumption. It is because of this that the compound makers have been compelled to buy the cotton oil.

There is very little doing as yet in new crop crude, as there are too many irregular or uncertain ideas, south and north, concerning the probabilities of the cotton crop for a comfortable feeling in trading in new crop oil. There is rather more desire to sell the crude oil than there is to buy it. But the refiners would only buy the crude oil as they could sell the refined against it and they are not much inclined to trade at the prices.

It will be understood that any quoted price for crude are at present wholly nominal and range in that way from 24@26c, as to the deliveries from October to December, with some small sales of October at 26c. in tanks.

New York Transactions.

On Saturday, July 14, first "call" prices: July, 36 1/4@37c.; August, 37@38c.; September, 37 1/4@37 1/2c.; October, 34 1/4@35 3/4c.; November, 31 1/4@32 1/4c.; December, 31 1/2@32c. Sales, 200 bbls. July at 37c., 800 bbls. September at 37 1/2c., and after last "call" 400 bbls. September at 37 1/2c.

On Monday, first "call" July 37 1/2@38c.; August, 37 1/2@38c.; September, 37 1/2@37 3/4c.; October, 34 1/2@35c.; November, 32 1/4@32 1/2c.; December, 31 1/4@32 1/2c. Sales, 600 bbls. July

at 37 1/2c., and after last "call" 100 bbls July at 37 1/2c. and 100 bbls. do. at 38c. Second "call" prices: July, 37 1/4@38 1/4c.; August, 37 1/4@38 1/2c.; September, 37 1/4@38c.; October, 34 1/2@35c.; November, 32@32 1/2c.; December, 31 1/2@32 1/4c. Sales, 800 bbls. September at 37 1/4c., 300 bbls. October at 34 1/4c., 800 bbls. do. at 38c. and 400 bbls. October at 34 1/4c.

On Tuesday, first "call" prices were: July, 38@38 1/4c.; August, 38 1/4@39c.; September, 38@38 1/4c.; October, 34 1/4@35c.; November, 32@33c.; December, 31 1/2@32 1/4c., with sales after "call" of 200 bbls. July at 38c., 100 bbls. August at 38c. and 100 bbls. do. at 38 1/4c. The second "call" prices: July, 37 1/4@38 1/4c.; August, 38@38 1/2c.; September, 37 1/4@38 1/4c.; October, 34 1/4@35c.; November, 32 1/4@32 1/4c.; December, 31 1/4@32 1/2c. Sales after last "call": 400 bbls. July at 37 1/4c., 300 bbls. August at 38c., 900 bbls. October at 35c., 200 bbls. November at 32 1/2c.

On Wednesday, first "call" prices: July, 37 1/2@38 1/2c.; August, 37 1/2@38 1/2c.; September, 37 1/4@38 1/4c.; October, 34 1/4@35 1/4c.; November, 32 1/4@32 1/4c.; December, 31 1/4@32c. Sales after "call" 700 bbls. October at 35c., 100 bbls. December at 32c. Prices on second "call" were: July, 38@38 1/4c.; August, 38@38 1/4c.; September, 37 1/4@38c.; October, 34 1/4@35c.; November, 32 1/4@32 1/4c.; December, 31 1/4@32 1/4c. Sales, 1,700 bbls. July at 38 1/4c., and after "call" 300 bbls. July at 38 1/4c., 500 bbls. August at 38 1/4c., 200 bbls. September at 38c., 200 bbls. October at 35c.

On Thursday, prices on first "call": July, 37 1/4@38 1/4c.; August, 38 1/4@39c.; September, 38@38 1/2c.; October, 35@35 1/4c.; November, 32 1/4@32 1/4c.; December, 31 1/4@32 1/4c. Second "call": July, 37 1/2@38 1/2c.; August, 38@38 1/4c.; September, 37 1/4@38 1/4c.; October, 34 1/4@35 1/4c.; November, 32 1/4@32 1/4c.; December, 31 1/4@32 1/4c. Sales after "call": 200 bbls. September at 37 1/4c.

(Continued on page 42.)

CABLE MARKETS

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, July 19.

The cotton oil market shows more activity and is rather firmly held at late quoted prices.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, July 19.

The market for cotton seed oil continues slow, and is somewhat nominal.

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, July 19.

Little more demand for the better grades of cotton seed oil. Market prices not settled.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, July 19.

Inquiry for cotton seed oil slightly increased. Market steady and unchanged.

The Procter & Gamble Co.

Refiners of All Grades of

COTTONSEED OIL

Aurora, Prime Summer Yellow
Boreas, Prime Winter Yellow
Venus, Prime Summer White

Cable Address
Procter, Cincinnati, U. S. A.

Marigold Cooking Oil
Puritan Salad Oil
Jersey Butter Oil

Office, CINCINNATI, O.
Refinery, IVORYDALE, O.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil for the week ending July 19, 1906, for the period since September 1, 1905, and for the similar period in 1904 were as follows:

From New York.

Port.	For Week. Bbls.	Since Sept. 1, 1905. Bbls.	Same Period 1904. Bbls.
Aalesund, Norway	—	175	50
Aberdeen, Scotland	—	60	130
Acapulca, Salvador	—	106	25
Adelaide, Australia	—	—	302
Alexandria, Egypt	2,872	3,771	—
Algiers, Algeria	3,417	4,706	—
Algon Bay, Cape Colony	—	409	148
Amapola, West Indies	—	20	—
Ancona, Italy	—	150	875
Antigua, West Indies	42	700	76
Antwerp, Belgium	—	5,845	3,486
Asuncion, Venezuela	—	64	—
Auckland, New Zealand	13	97	96
Azua, West Indies	—	19	6
Bahia, Brazil	—	715	—
Barbados, West Indies	—	1,000	2,007
Barcelona, Spain	—	50	—
Bathurst, Africa	—	—	9
Belfast, Ireland	—	208	50
Belize, British Honduras	—	—	4
Bergen, Norway	—	250	528
Berlin, Germany	—	12	—
Bombay, India	—	9	—
Bone, Algeria	—	81	458
Bordeaux, France	—	6,580	5,602
Braila, Rumania	—	175	25
Bremen, Germany	—	205	314
Bridgetown, West Indies	—	214	536
Bristol, England	60	75	16
Buenos Ayres, Argentine Rep.	114	3,151	2,538
Calabria, Cuba	—	77	22
Callao, Peru	—	40	—
Cairo, Egypt	—	90	90
Campeche, Mexico	—	42	31
Cape Town, Cape Colony	112	2,399	631
Cardenas, Cuba	—	172	5
Cardiff, Wales	—	100	10
Cartagena, Columbia	—	3	4
Cayenne, French Guiana	—	288	385
Christiania, Norway	—	1,205	1,506
Christiansand, Norway	—	100	105
Cienfuegos, Cuba	—	570	168
Ciudad Bolivar, Venezuela	—	40	20
Colon, Panama	—	1,154	540
Conakry, Africa	—	194	45
Constantinople, Turkey	—	16	—
Copenhagen, Denmark	—	945	3,396
Corinto, Nicaragua	—	141	186
Curacao, Leeward Islands	—	41	30
Dantzig, Germany	—	2,300	4,000
Delagoa Bay, East Africa	—	80	21
Demarara, British Guiana	—	1,796	1,251
Drontheim, Norway	—	185	75
Dublin, Ireland	—	545	76
Dunblane, Scotland	—	63	25
Dundee, New Zealand	—	—	41
Dunkirk, France	—	1,515	854
East London, Cape Colony	—	—	159
Flume, Austria	—	365	2,000
Fort de France, West Indies	—	89	2,206
Fremantle, Australia	—	6	58
Frontera, Mexico	—	—	10
Galatz, Rumania	—	1,530	2,181
Genoa, Italy	590	11,388	32,500
Georgetown, British Guiana	—	772	426
Gibraltar, Spain	25	1,837	940
Glasgow, Scotland	25	6,570	7,539
Gothenberg, Sweden	—	1,870	3,281
Grand Bassam, West Africa	—	10	—
Granada, Spain	—	11	—
Guadeloupe, West Indies	114	2,255	1,565
Guantanamo, Cuba	—	22	31
Guayaquil, Ecuador	—	50	45
Half Jack	—	4	—
Halifax, Nova Scotia	—	2	9
Hamburg, Germany	—	5,762	3,100
Hamilton, Bermuda	—	149	—
Havana, Cuba	23	4,723	2,035
Havre, France	873	19,630	27,413
Helsingborg, Sweden	—	128	—
Helsingfors, Sweden	—	50	—
Hong Kong, China	—	—	106
Hull, England	—	155	325
Inagua, West Indies	—	6	—
Jacmel, Haiti	—	3	—
Jamaica, West Indies	—	44	118
Kingston, West Indies	39	2,833	2,815
Kobe, Japan	—	1,508	—
Kongisberg, Germany	—	1,250	1,700
Kotom, Africa	—	—	10
Kustendji, Rumania	—	75	—
La Guanira, Venezuela	21	185	564
La Libertad, Salvador	—	—	9
Leghorn, Italy	—	867	13,261
Leith, Scotland	—	325	100
Lisbon, Spain	—	20	—
Liverpool, England	—	6,467	10,216
London, England	22	5,490	2,774
Lorenz Marques, East Africa	—	—	9
Lyttleton, New Zealand	—	17	—
Marcovia, San Domingo	254	780	1,842
Malmo, Norway	—	21	215
Malta, Island of	100	3,494	1,882
Manchester, England	—	1,567	660
Manaos, Brazil	—	15	20
Manzanillo, Cuba	—	50	—
Maracuibo, Venezuela	—	9	8
Marseilles, France	50	58,088	117,102
Martinique, West Indies	144	4,002	2,395
Masowah, Arabia	—	250	158
Matanzas, West Indies	—	268	79
Mauritius, Island of	—	—	8
Mazatlan, Mexico	—	24	—
Melbourne, Australia	—	263	561
Messina, Italy	—	—	200



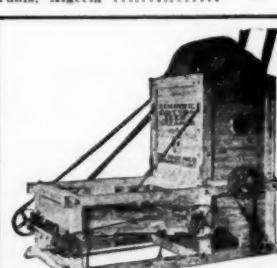
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From Baltimore.

Antwerp, Belgium	—	1,478	1,656
Belfast, Ireland	—	100	—
Bremen, Germany	—	648	640
Bremervorwerk, Germany	—	—	260
Copenhagen, Denmark	—	—	805
Glasgow, Scotland	—	170	—
Hamburg, Germany	—	3,048	1,735
Havre, France	—	600	200
Leith, Scotland	—	—	50
Liverpool, England	—	80	—
Marseille, France	—	200	—
Rotterdam, Holland	100	5,365	4,338
Stettin, Germany	—	—	530
Total	100	11,500	10,308

From Galveston	—	55,392	130,433
From Baltimore	100	11,500	10,308
From Philadelphia	—	717	9,705
From Savannah	—	52,988	29,575
From Newport News	—	32,960	26,994
From all other ports	402	16,780	21,061
Total	5,908	875,491	916,244

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, July 19, 1906.—Since our last letter of July 12 the chief point of interest has been the improvement in the price of the July option as compared with the September option. Two weeks ago July oil sold at 1 1/4c. below September; to-day July oil is worth 1 1/4@1 1/2c. more than September oil. Outside of this about the only interesting feature has been the inclination on the part of speculators to buy October oil. At a price of 3c. per gallon below September, October certainly seems rather attractive. The export demand noted in our last circular has again subsided and there is nothing doing in that direction at present.

In new crop crude oil little business has been accomplished. The refiners seem to be willing to pay prices that look quite fair compared to the ruling prices for the refined product, but the crude oil mills are generally holding back and show little inclination to sell ahead.

Produce Exchange prices at 3 p. m. to-day were as follows: Prime summer yellow cottonseed oil, July, 37 1/4c. bid and 38 1/4c. asked; August, 38c. bid and 38 1/2c. asked; September, 37 3/4c. sales; October, 35c. bid and 35 1/4c. asked; November, 32 1/4c. bid and 32 1/4c. asked; December, 31 1/4c. bid and 32 1/4c. asked. Prime winter yellow cottonseed oil, 42c.; prime summer white cottonseed oil, 42c.; Hull quotation of English cottonseed oil, 21s. 6d.

From Savannah.

Bremen, Germany	—	8,563	—
Christiania, Norway	—	844	—
Copenhagen, Denmark	—	215	—
Glasgow, Scotland	—	350	—
Hamburg, Germany	—	3,432	5,804
Havre, France	—	3,454	—
London, England	—	375	—
Rotterdam, Holland	37,141	22,671	—
Stavanger, Norway	—	197	—
Stettin, Germany	—	900	—
Trieste, Austria	—	321	200
Total	—	52,988	29,575

SOUTHERN MARKETS

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., July 19.—Prime crude, 29 1/2@30c.; new crop, 27c. for October shipment. Prime meal, \$27@27.50. Hulls, \$7.25, loose.

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., July 19.—Prime crude oil, new crop, September, 27 1/2c. New meal, \$24 spot. Hulls, \$8, loose.

SOUTHERN COTTON OIL REPORT.

The annual financial report of the Southern Cotton Oil Company for the year ending May 31, 1906, has been made public. It shows a surplus on May 31 of \$532,700, after having charged to operating expenses \$438,000 for repairs and renewals during the year. Added to the previous surplus of \$614,040, this makes a profit and loss surplus of \$1,146,749, or an increase over last year of \$532,700.

The general balance sheet shows the following figures:

Assets—	1906.	1905.
Real estate, plants and other permanent investments	\$9,906,110	\$9,792,122
Materials and supplies	2,477,845	3,589,382
Prepaid interest and insurance	103,649	124,894
Accounts receivable and bills receivable	1,140,960	715,690
Cash in banks	1,145,988	1,171,814
Total	\$14,774,554	\$15,393,904

Liabilities—		
Capital stock	\$10,000,000	\$10,000,000
Bills payable	3,275,500	4,325,000
Accounts payable	165,920	253,798
Reserves	186,385	201,066
Surplus	1,146,740	614,040
Total	\$14,774,554	\$15,393,904

**SEE PAGE
48 FOR
BARGAINS**

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Merchandise Brokers**

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**Crude and Refined Cotton Seed Oil, Cotton Seed Cake,
Hulls, Mixed Hulls, Linters, Etc. Prime Cotton Seed Meal "Cofco" Brand.**

Samples free on request. Net 100 lbs. fully decorticated.

GUARANTEED ANALYSIS.

Ammonia, not less than 8 1/2 per cent.

Nitrogen, not less than 7 per cent.

Protein, not less than 43 per cent.

Crude Oil and Fat, not less than 9 to 10 per cent.

HIDES AND SKINS

(Daily Hide and Leather Market)

Chicago.

PACKER HIDES.—The market on branded steers is strong, but native stock is hardly as firm, taking into consideration that part of large sales formerly alluded to this week included some July salting native steers at 15c. One of the big packers moved his June and July up to the 14th inst. native steers at 15c. along with butt brands at 13½c., and Colorados at 13½c., and another big packer disposed of heavy Texas and lights and extremes on the basis of 14½c. for heavy booking his supplies to date. These sales are part of the purchases made by one buyer this week. Another big packer sold 5,000 July native steers at 15½c., also 5,000 March to date extreme light native steers at 14½c., and another sold 1,500 similar hides at the same figure. As per recent trading, July natives are quotable at 15@15½c., with most packers holding at the outside price. The fact that July all weight native cows have brought 15½c., as formerly noted, keeps the packers' ideas rather firm at 15½c. for July native steers. As noted above, butt brands of late salting have moved at 13½c., and Colorados at 13½c. There have been no fresh sales of branded cows and these are considered top at 14½c. as per sales to large tanners noted earlier in the week. There are bids here at 12c. for July native bulls, which are not accepted, as two of the packers hold at 12½c. to sell partly ahead, but are not ready to book contracts to the first of next year on these. Branded bulls are unchanged and quiet at 10½@10¾c.

LATER CHICAGO WIRE.—A big packer who sold June and July natives at 15c. noted in paragraph above claims that April salting was included at that price as an inducement for him to accept 15c. for first half of July salting. The same packer talks 12½c., or even more for June and July native bulls.

COUNTRY HIDES.—There is a good demand for short haired buffs and extremes, but the dealers feel very strong and insist on including a small percentage of long-haired, as they do not wish them to be left on hand. The rumor is out to-day that a car of strictly short-haired buffs sold at 14½c.

Country Butchers

Before Disposing of **HIDES** and **SKINS** would do well to Write for Prices to

U. S. Leather Co.
Country Hide Department,
E. J. SCHWARZ, Manager

Newark Branch,
Cor. Cross and Spring Sts.,
NEWARK, N. J.

Cleveland Branch,
Cor. James and Merwin Sts.,
CLEVELAND, OHIO.

Cumberland Branch,
CUMBERLAND, MD.

from Chicago. Two cars of all No. 2 buffs sold at 13c., running fully half long-haired, and bids at 14½c. for all short-haired extremes are reported to have been declined. Minneapolis is offering mixed lots of mostly short-haired heavy cows and buffs at 14c. Chicago freight. Ohio short-haired buffs have sold at 14½c. and are in good demand with some dealers asking more. A large sole leather tanning concern is keeping up a stiff fight for country hides, especially butcher lots. This concern recently established a branch in Detroit and last week bought out Perkins, Hess & Thompson of Grand Rapids, so that the Michigan dealers are meeting with severe competition from this source. It is reported that owing to this that tanners in that locality have been forced not to depend on their own locality for hides and have been compelled to look for supplies in the Chicago market or elsewhere. Heavy native steers continue exceptionally dull, especially for long-haired hides, and the last sale reported was at 13½c., including 75 per cent short-haired. A later report on the packer market gives that packers have declined 15½c. bids for July heavy native cows, and are holding at 15½c., and this will probably help to further strengthen country dealers' views.

CALFSKINS.—Western tanners are reported to be paying 15½c. for calf at Ohio points for best skins, but as dealers in Chicago have been unable to secure better than 16c. for the same class of stock they have been unable to operate in the Ohio market on so small a margin. Chicago city skins continue quotable at 16@16½c., and outside cities at 15½@16c. Countries are unchanged at 15½c. Veal kip are not offered despite bids at 14½c., as higher prices are looked for.

SHEEPSKINS.—The market for packer pelts has not been active of late, as the dullness in wool restricts buying. Offerings now consist mostly of pulled skins. It is not easy to secure 85c. for present offerings of average quality, though Morris obtained this figure the first of the week for shearlings. Lambs range at \$1@\$1.10, with \$1.12½ now asked as an outside figure, but last sales at \$1.10 of good lots. Country pelts are in small receipt. Country shearlings sell all the way from 45@60c., and lambs 40@75c., according to quality.

HORSEHIDES.—Horsehides are steady at \$4.15 for No. 1's.

New York.

DRY HIDES.—The balance of the cargo of 7,300 Orinocos has been moved and it is reported part sold at the quotation of 25½c., though it is believed part possibly brought better than that figure. Some more Bogotas in to-day are for forwarding to Europe.

CITY PACKER HIDES.—One of the local packers is reported to have moved his July natives at the asking figure of 15c.

COUNTRY HIDES AND CALFSKINS.—A car each of New York State and some eastern country bulls sold at 11½c. flat for one

CARROLL S. PAGE, HYDE PARK, VT.

Green Calfskins, Country Hides, Sheep
Felts, Tallow, Bones.

Wool Puller and
Tallow
Renderer

Manufacturer of
Page's Perfected
Poultry Food

car, and 11½c. selected for the other. There are offerings of Ohio buffs here at 14½@14½c., and buyers here say all weight Ohio cows are offered them at 14½c. selected. New York City calfskins are well sold up, and are firm at \$1.30@1.35, \$1.72½@1.75 and \$1.95@2, and one of the collectors would not sell 9@12's alone under \$2.05. Choice country and outside city skins are ranged at \$1.25, \$1.60 and \$1.85; ordinary lots, 5c. apiece less. Some country horse fronts taken off at small prices have sold at \$3.50.

EUROPEAN MARKETS.—French city steers are said to cost 13½@13½c. c. i. f. New York, duty paid, reweighed here in bond for stock suitable for harness leather purposes. There are reported offerings of Russian dry calf at from 3@6c. below prices quoted in offerings we published recently.

New York Butcher Hides and Skins.

(Special Report to The National Provisioner.)

GREEN SALTED COUNTRY BUTCHER HIDES.—The market is very firm. There is practically no change in prices from those last quoted. Hides are being steadily held and very few sales are reported. Quotations: No. 1 native steers, 60 lbs. up, 12½c.; No. 2 native steers, 60 lbs. up, 11½c.; No. 1 native steers under 60 lbs., cows and heifers, all weights, 12½c.; No. 2 native steers under 60 lbs., cows and heifers, all weights, 11½c.; No. 1 native bulls, 9½c.; No. 2 native bulls, 8½c. Branded hides are accepted at No. 2 in respective selections.

CALFSKINS.—The calfskin market is quite firm. Prices remain the same. There are not as many kips being taken out as there were. Quotations: Trimmed, 5@7 lbs., 95c.; 7@9 lbs., \$1.20; 9@12 lbs., \$1.50; kips, 12 lbs. up, \$1.85@2.05; deacons, 80@90c.; 15c. less per piece on No. 2 and 20c. on No. 2 kips. Untrimmed, No. 1, 7@15 lbs., 13½c. per lb.; No. 1, 15 lbs. up, 11½@12c. per lb.; No. 2, 1½c. less per lb.

Chicago Butcher Hides and Skins.

(Special Report to The National Provisioner.)

COUNTRY HIDES.—Everything is in a rather unsettled condition. Dealers are holding out for higher prices and buyers are not interested, owing to the rather large number of long-haired hides still unsold. There seems to be a tendency among dealers to mix their long-haired stock with the June take-off in order to get the prices. Quotations remain about the same. Long-haired buffs are quoted at 13½@13½c.; short-haired stock at 13½@13½c.; selected bulls, 10½@11c.

CALFSKINS.—The calfskin market is very steady. There have been only a very few sold.

HIDES DOWN!

With Retsof Crushed Rock
Salt, receive an honest,
thorough cure, because RET-
SOF is PURE and because
it spreads evenly; hides come
up plump and clean.

Your cost of curing is
LESS, while the hides bring
MORE money per pound.

INTERNATIONAL SALT CO.
SCRANTON, PA., or CHICAGO, ILL.

Chicago Section

Board of Trade memberships are selling at \$2,900 to \$3,000 net to the buyer.

Swift & Company's sales of fresh beef in Chicago for the week ending July 14th averaged 6 1-3 cents per pound.

It is early yet to get a too serious attack of Bryanitis. There is a possibility that Grover and Adlai may yet be heard from—they may!

Secretary Wilson admits he's a "good listener." It is well he is good at something; there are so many government officials good for nothing.

Seems a shame, a measly shame, the Longworths are not stage people, considering the amount of free advertising they have had and are still getting.

Billy Lorimer will have to cut out the old stereotyped "Ladies and Gents" and get down to "Dear Gang" or "Dear Bunch" if he would be heard. Caramba!

The tetanus bug is to the fore at present. Let us hope the son of a gun confines himself to the red light district and the howling politicians now making discord throughout the land.

Who the devil perpetrated that "muscular fibre absence" in canned meats? It would take a powerful searchlight to find anything else but muscular fibre. Gee! but some of these chemists are wise—nit!

France is said to have a brand new poet. Well, if he is showing incipient signs of becoming anything nearly as much of a menace to public sanity as the poet laureate of England he should be drowned at once.

It is an insult to the intelligence of the people to listen to the harangues of some of these would-be re-nominees for congressmen, governors and things. Do they really believe the people are dyed-in-the-wool dampschools?

At least one of the big packers has a cracking good press agent. Got to have him these days in every business, especially in such lines as are compelled to disguise every deadly poison known to science with a little bit of meat. What?

W. J. Bryan to hisself: You cannot run all the time, but you can run part of the time, providing you don't keep on running and run it into the ground. Tummas Lipton could give W. J. a few good pointers on running things—into the earth.

JAMES A. CANNON
1102 Malters Building CHICAGO

Broker in Oils, Tallow, Grease and all Packinghouse Products. X X X Corson once Solicited

And now the question arises, since both gentlemen are credited with having given up their seats in a street car to ladies, and in each case making room for three, whether Secretary Taft or George Denniston, the Board of Trade man, has the greater unseating capacity.

On August 8th there will be held in all the principal cities of the country examinations for positions as meat inspectors—veterinary inspectors, the Civil Service Commission tags 'em. It will be more than amusing, when the appointments are made, to "pipe the vet."

Irrespective of everything and everybody, including manufacturers, legislators and such, what the country wants, needs and demands is pure food, or as nearly pure as possible. Anybody suppose Cannon, Lorimer or Mann would eat anything and everything on the market to-day?

With the gospel crowd doing Packingtown, the Union Stock Yards Company of Chicago doing the United States, and Yates, Deneen & Lorimer doing the "we did it for the best interests of our constituents" act, we certainly are in shape to be "done" right, if we don't look out some already yet, eh?

E. H. Plumacher, of Maracaibo, in a letter to Don Enrique Sanchez, of Bucaramanga, which was published in the *El Mercurio de Bogonto*, says: "Alcohol can be made from coffee beans." Which would lead one to conclude pretty near anything could be made from anything else with such a combination as that.

Eddie Morris's "Yea! yea!" and "Nay! nay!" is now the limit of Packingtown's vocabulary. Thomas E. Wilson and J. Ogden Armour go on record as having made the last longest talks. Hereafter all questions will be answered as above and all conversations limited thereto, with the exception of a few "proof" adjectives when occasion requires.

The jokes in the English papers anent this meat "investigation" would give one the "yaller janders," would make a fellow go home and rob his own portmanteau. "Portmanteau," by the way, is much more of a gobfull than "valise," though both are derived from the same source, but have evolved into the word "grip" amongst human beings.

Patrick J. Fish Butler Murray, F.R.C.S., is really and truly the "whole can" as far as the inspectorship of Chicago's edibles is

concerned. There's another guy on the drinkables.

If T. R. is in any danger of thinking he is the best that ever happened (accidents will and do) let him meet and confide his impression to Profit Lije Dowie of Zion City, Unlimited, and be thoroughly disillusioned.

Profit Elijah Q. Seabrooke Dowie of Zion City, Limited, preached a sermon last Sabbath, taking for his text Euphrates, 3rd chapter and thirteenth verse: "He that believeth in me shall have a good crop of cabbage, but he that doth not shall have long stalks and struggling roots and not a heck of a lot at that." The "dear gang" began to see an empty sauerkraut bar'l loom up next winter like a fog in a back yard, and there was a rush for Dowie and the cabbage patch.

Frequently it has been asked by people who do not pretend to pronounce the word chauffeur, if there is not some other name would answer the purpose. The matter was decisively settled the other day in the affirmative by a packingtown man, when a "chauffeur" nearly ran his machine over him. Many of the names, however, through the rapid definition of the word "chauffeur" by said packinghouse man, were muffed by the reporter standing by, but he caught sufficient to prove decisively that old man Webster's vocabulary was very much abridged.

The following from an English (Manchester) paper is a sample of British wit as she is writ. The admissible "variations" in the chorus may include mild and bitter, two o' gin, four 'arf or any other anaesthetic the patient may desire. In Chicago they would probably call for chloroform or ether, or both.

In Chicago—in Chicago!
Of ladies who can talk they want a cargo,
And when we safely land them,
And after we have canned them,
As "potted tongue" we'll brand them in
Chicago.

Nelson, the little Hegewisch fighter, headed a committee of citizens and sailed in on Alderman Moynihan the other evening and suggested that the alderman attend to the following demands: A real police station, with real policemen; streets paved; electric lights on the corners; a street car system; better school buildings; a decent water supply; inducements to manufacturers. When Moynihan regained consciousness he asked Nelson in a weak voice to come around tomorrow. Now here's a good new field for out-of-work prizefighters—heading committees to wait on the alderman who needs it.

ROB'T. G. TENNANT
Room 35, Board of Trade Bldg., CHICAGO
BUYER OF
Hog-hair, Cattle-switches and Horse-hair

ZACHARY T. DAVIS
ARCHITECT
79 Dearborn Street CHICAGO
Packinghouses a specialty. Eight years
supervising architect with Armour & Co.

"THE DAWN OF THE NEW ERA"

¶ Improve your place and keep abreast with the times. ¶ Consult us about BUILDING and REMODELING on practical sanitary lines.

WILDER & DAVIS Packing House Specialists

315 DEARBORN STREET,

CHICAGO, ILLINOIS.

Suggestions for turning the Packingtown agitation into a social benefit were made by the Rev. Willard B. Thorp in a sermon at South Congregational Church recently. The minister said he wished he had the ear of J. Ogden Armour and the two Swift brothers, because he believed they have the greatest opportunity of industrial leadership in Chicago. He would say to them:

"I appeal to you to do these two things:

"1. Determine to have at any expense the model packing houses of the world. Make no other answer to an agitation which you naturally resent as started by a socialistic tract and seized upon by a President nettled by an adverse court decision. Set a standard of your own which shall leave the government inspector straggling along in the rear. Point the way in this great industry to the era of beauty and order and cleanliness.

"2. Recognize the fact that you stand at the head of a great industrial colony composed largely of immigrants. Establish your own department of labor, with a view to building up a permanent body of employees who shall live in comfortable homes and be able to marry and rear children under good conditions. Build model lodging houses. Banish the low saloons. Employ a corps of social experts. Let it be understood that at least two of the great packers are planning not only for their profits but for their people, and take pride in showing visitors not only through their plants but through the quarters of the city inhabited by their workmen.

"If you will do these two things you will be greater than your fathers were, and you will be able to leave to your children a business established on a foundation firm enough to withstand all coming social storms. And you will make the greatest possible contribution to the city of Chicago, of which yours is known throughout the world as the typical and representative industry."



Are you in need of a good man? An inch on page 48 will get him.

NEW YORK. CHICAGO. SAN FRANCISCO.
Everything in Pure Food Preservatives, Colors, Binders and Coagulants.

HELLER CHEMICAL CO.

Laboratory and Main Office: 212-222 Wayman St., CHICAGO. HARRY HELLER, Pres't and Gen'l Manager. 97-101 Warren Street, NEW YORK. No trouble to answer questions in any language.

C. R. WILSON MANUFACTURER HICKORY and MAPLE SKEWERS

Lowest Prices Prompt Shipments
Postal Telegraph Building
CHICAGO

MAPLE BUTCHERS' SKEWERS



GENERAL OFFICES
CHICAGO.

We Have the Price and the Goods
PROMPT SHIPMENT

said he was thankful they had a President who would put the interests of the vast army of consumers before vested interests. Naval Officer Kracke, of the port of New York, a politician formerly in the New York State Food Department, and only recently appointed to the fat naval job by President Roosevelt, then said he thought it would be wise that the convention should properly express its disapproval and regret at what Mr. Thurber had said about the President. This motion was put in form and carried without a dissenting vote.

Food Commissioner Horace Ankeny, of Ohio, was elected president of the association and Secretary Allen, of Kentucky, was re-elected.

NO MORE FOOD STANDARDS.

The authority given to the Secretary of Agriculture to proclaim official food standards for the United States was withdrawn from the appropriation bill, and was not introduced into the food bill, and therefore the work of the food standards commission appointed by the Secretary of Agriculture to report standards to him will be discontinued. No more meetings of that committee will be held for the purpose of establishing official government standards. The Secretary of Agriculture will probably claim the right under the new food law, however.

JUTE CLOTH—for pressing tankage and blood.
FINE BURLAPS—for canvassing hams and bacon.

BURLAPS and BAGS—for any purpose.

W. J. JOHNSTON, Manufacturer and Importer
182 Jackson Boulevard, Chicago

WALTER R. KIRK 619 Postal Bldg. Chicago

Solicits samples of your holdings of
OILS, FATS and GLYCERINS

July 21, 1906.

CHICAGO LIVESTOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, July 9.....	23,741	1,577	36,542	20,594
Tuesday, July 10.....	4,273	2,703	13,408	12,153
Wednesday, July 11.....	22,224	1,727	29,378	24,264
Thursday, July 12.....	6,443	1,839	17,430	10,223
Friday, July 13.....	2,073	350	17,574	9,260
Saturday, July 14.....	513	257	13,238	2,176

Total last week..... 50,267 8,453 127,570 78,670
 Previous week..... 46,152 6,632 127,717 50,706
 Cor. week 1905..... 60,826 10,070 120,503 76,816
 Cor. week 1904..... 44,291 5,392 83,837 56,820

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, July 9.....	6,826	211	10,460	2,083
Tuesday, July 10.....	2,306	90	2,691	2,087
Wednesday, July 11.....	5,089	44	7,206	2,637
Thursday, July 12.....	4,453	14	3,982	1,575
Friday, July 13.....	4,065	114	4,393	1,200
Saturday, July 14.....	44	—	4,177	427

Total last week..... 22,777 482 34,509 10,109
 Previous week..... 15,156 245 30,839 6,634
 Cor. week 1905..... 23,958 312 41,908 6,641
 Cor. week 1904..... 26,158 1,568 30,966 27,186

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.
Year to date.....	1,650,610	240,120	4,254,226	2,289,937
Year ago.....	1,686,033	240,036	4,416,125	2,131,672

Combined receipts of hogs at eleven points:

Week ending July 14, 1906..... 413,000

Week previous..... 407,000

Year ago..... 404,000

Two years ago..... 229,000

Total receipts year to date..... 13,114,000

Year ago..... 13,406,000

Two years ago..... 12,154,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week July 14, 1906....	150,500	320,900	152,800
Week ago.....	123,200	297,600	110,200
Year ago.....	163,000	288,000	132,000
Two years ago.....	95,800	148,300	92,200

Year to July 14, 1906..... 4,131,000 10,231,000 4,788,000

Same period last year..... 3,899,000 10,224,000 4,563,000

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending July 14, 1906:

Armour & Co..... 24,300

Anglo-American..... 8,900

Continental..... 3,200

Swift & Co..... 13,500

Hammond & Co..... 2,900

Morris & Co..... 7,000

Western Packing Co..... 3,500

S. & S..... 11,000

Omaha Packing Co..... 8,940

Roberts & Oake..... 2,660

Other packers..... 14,200

Total..... 160,100

Week ago..... 102,000

Year ago..... 98,000

Two years ago..... 106,200

WEEKLY AVERAGE PRICE OF LIVESTOCK.

Cattle. Hogs. Sheep. Lambs.

Week July 14, 1906..... \$5.40 86.79 \$5.35 71.10

Previous week..... 5.35 6.72 5.55 6.25

Year ago..... 5.00 5.60 5.10 6.75

Two years ago..... 5.60 5.33 4.20 5.80

Three years ago..... 5.00 5.40 3.85 5.50

CATTLE.

Good to fancy steers..... \$5.70 @ 6.30

Common to good steers..... 5.60 @ 5.70

Inferior to common steers..... 4.00 @ 4.60

Good to fancy cows and heifers..... 3.75 @ 7.35

Yearlings, good to choice..... 4.50 @ 5.65

Fair to choice feeders..... 4.00 @ 4.50

Fair to choice stockers..... 3.50 @ 4.25

Good cutting to fair beef cows..... 2.40 @ 3.20

Common to good canning cows..... 1.00 @ 2.25

Bulls, common to good..... 2.25 @ 4.19

Bulls, good to choice..... 4.10 @ 4.25

Calves, fair to good..... 3.00 @ 6.00

Calves, good to choice..... 6.00 @ 7.00

HOGS.

Good to choice butcher..... \$6.00 @ 6.95

Good to choice shipping..... 6.80 @ 6.95

Good to choice heavy mixed..... 6.60 @ 6.85

Rough and heavy packers..... 6.15 @ 6.45

Light mixed..... 6.75 @ 6.95

Good to prime heavy..... 6.60 @ 7.00

Good to choice pigs..... 5.25 @ 6.25

SHEEP.

Fair to choice shorn wethers..... \$5.25 @ 6.00

Fair to choice shorn ewes..... 4.75 @ 5.85

Ewes, culs, fair to good..... 4.00 @ 4.75

Bucks and stags..... 4.00 @ 5.00

Fair to good yearlings..... 6.00 @ 6.50

Good to choice yearlings..... 6.50 @ 7.00

Spring lambs..... 6.00 @ 6.10

Feeding lambs..... 5.00 @ 5.50

Range yearlings, good to choice..... 6.00 @ 6.25

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, JULY 14, 1906.

LARD—(Per 100 lbs.)—

Open. High. Low. Close.

July — — — 8.97

September 9.10 9.10 9.07 9.10

October 9.15 9.15 9.12 9.12

RIBS—(Boxed 25c. more than loose)—

July 9.47 9.47 9.42 9.42

September 9.42 9.42 9.37 9.40

October 9.20 9.20 9.17 9.17

PORK—(Per barrel)—

July 18.50 18.62 18.50 18.62

September 17.35 17.35 17.30 17.30

MONDAY, JULY 16, 1906.

LARD—(Per 100 lbs.)—

September 9.05 9.05 9.03 9.02

October 9.07 9.10 9.05 9.07

RIBS—(Boxed 25c. more than loose)—

September 9.35 9.37 9.35 9.37

October 9.12 9.15 9.12 9.15

PORK—(Per barrel)—

September 17.25 17.30 17.25 17.30

TUESDAY, JULY 17, 1906.

LARD—(Per 100 lbs.)—

September 9.00 9.05 9.03 9.02

October 9.07 9.10 9.05 9.07

RIBS—(Boxed 25c. more than loose)—

September 9.35 9.37 9.35 9.37

October 9.12 9.15 9.12 9.15

PORK—(Per barrel)—

September 17.35 17.45 17.32 17.45

WEDNESDAY, JULY 18, 1906.

LARD—(Per 100 lbs.)—

September 9.05 9.05 9.03 9.05

October 9.10 9.12 9.10 9.10

RIBS—(Boxed 25c. more than loose)—

September 9.42 9.42 9.40 9.40

October 9.20 9.20 9.17 9.20

PORK—(Per barrel)—

September 17.50 17.75 17.50 17.60

THURSDAY, JULY 19, 1906.

LARD—(Per 100 lbs.)—

September 9.05 9.05 8.97 8.97

October 9.10 9.10 9.05 9.05

RIBS—(Boxed 25c. more than loose)—

September 9.35 9.35 9.27 9.27

October 9.35 9.37 9.27 9.27

PORK—(Per barrel)—

September 17.60 17.60 17.40 17.40

FRIDAY, JULY 20, 1906.

LARD—(Per 100 lbs.)—

July — — — 8.50

September 9.00 9.02 8.90 8.90

RIBS—(Boxed 25c. more than loose)—

July 9.35 9.35 9.27 9.27

September 9.35 9.37 9.27 9.27

PORK—(Per barrel)—

July 17.60 17.60 17.40 17.40

CHICAGO RETAIL FRESH MEATS.

NOTE.—It is difficult to quote flat retail figures applicable to the whole of the city, every market having a practically different scale according to location, class and volume of trade, etc.

Native Rib Roasts..... 12 1/2 @ 16

Native Sirloin Steaks..... 16 @ 18

Native Porterhouse Steaks..... 20 @ 25

Native Pot Roasts..... 8 @ 10

Rib Roasts from light cattle..... 8 @ 10

Beef Stew..... 5 @ 8

Boneless Corned Briskets, Native..... 10 @ 12

Corned Ribs..... 8 @ 10

Corned Flanks..... 8 @ 10

Round Steaks..... 10 @ 12 1/2

Round Roasts..... 10 @ 12 1/2

Shoulder Steaks..... 8 @ 10

Shoulder Roasts..... 8 @ 10

Shoulder Neck End, Trimmed..... 8 @ 11

Rolled Roast..... 10 @ 11

Lamb.

Hind Quarters, Spring Lamb..... 1.75

Fore Quarters, Spring Lamb..... 1.25

Hind Quarters..... 1.6

Fore Quarters..... 1.25

Legs, fancy..... 1.8

Stew..... 1.8

Shoulders..... 1.9

Chops, Rib and Loin Chops..... 2.2

Mutton.

Legs..... 1.4

Stew..... 1.5

Shoulders..... 1.8

Hind Quarters..... 1.15

Fore Quarters..... 1.10

Rib and Loin Chops..... 2.0

Pork.

Pork Loins..... 12 1/2

Pork Chops..... 14

Pork Tenders..... 22

Pork Butts..... 11

Spare Ribs..... 8

Blades..... 5

Hocks..... 7

Plgs' Heads..... 5

Leaf Lard..... 10

Veal.

Hind Quarters..... 12 1/2

Fore Quarters..... 8

Legs..... 14

Breasts..... 8

Shoulders..... 10

Cutlets..... 20

Rib and Loin Chops..... 16

Butchers' Offal.

Tallow..... 3 @ 3 1/2

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Western Cows	6 @ 6 1/2
Native Cows	6 1/2 @ 7
Good Native Steers	8 @ 8 1/2
Good Native Steers	8 1/2 @ 8 1/2
Native Steers, Medium	7 1/2 @ 7 1/2
Heifers, Good	7 1/2 @ 7 1/2
Heifers, Medium	6 @ 7
Hind Quarters	1 1/2 c. over Straight Beef
	1 c. under Straight Beef

Beef Cuts.

Steer Chucks	5 1/2 @ 5 1/2
Cow Chucks	4 1/2 @ 5
Boneless Chucks	6 @ 5 1/2
Medium Plates	6 @ 5
Steer Plates	6 @ 4
Cow Rounds	6 @ 7 1/2
Steer Rounds	6 @ 12 1/2
Cow Loins, Medium	11 1/2 @ 12 1/2
Cow Loins, Good	12 1/2 @ 12 1/2
Steer Loins, Light	11 @ 14
Steer Loins, Heavy	15 @ 15
Beef Tenderloins, No. 1	20 @ 20
Beef Tenderloins, No. 2	18 @ 18
Strip Loins	8 @ 8 1/2
Sirloin Butts	10 @ 10
Shoulder Clods	7 @ 7
Rolls	10 @ 11
Rump Butts	5 1/2 @ 4
Trimmings	3 @ 3
Shank	3 @ 3
Cow Ribs, Heavy	10 @ 10
Cow Ribs, Common, Light	9 1/2 @ 9 1/2
Steer Ribs, Light	10 @ 10 1/2
Steer Ribs, Heavy	12 @ 12
Loin Ends, steer—native	11 1/2 @ 11 1/2
Loin Ends, cow	10 @ 10
Hanging Tenderloins	5 @ 5
Flank Steak	9 @ 9 1/2

Beef Offal.

Livers	3 1/2 @ 3 1/2
Hearts	2 1/2 @ 2 1/2
Tongues	12 @ 12
Sweetbreads	16 @ 16
Ox Tail, per lb.	4 @ 4
Fresh Tripe—plain	2 @ 2
Fresh Tripe, H. C.	4 @ 4
Kidneys, each	5 @ 5
Brains	3 @ 3

Veal.

Heavy Carcass Veal	7 1/2 @ 7 1/2
Light Carcass	5 1/2 @ 5 1/2
Medium Carcass	9 1/2 @ 9 1/2
Good Carcass	10 1/2 @ 10 1/2
Medium Saddles	10 1/2 @ 10 1/2
Good Saddles	11 1/2 @ 11 1/2
Medium Racks	6 @ 6
Good Racks	7 @ 7

Veal Offal.

Brains, each	3 @ 3
Sweetbreads	40 @ 40
Plucks	20 @ 25
Heads, each	8 @ 10

Lamb.

Medium Caul	10 @ 12
Good Caul	12 @ 13
Round Dressed Lambs	13 @ 14 1/2
Saddles Caul	13 @ 14
R. D. Lamb Saddles	15 @ 15
Caul Lamb Racks	10 @ 10
R. D. Lamb Racks	10 @ 10
Lamb Fries, per pair	10 @ 10
Lamb Tongues, each	3 @ 3
Lamb Kidneys, each	14 @ 14

Mutton.

Medium Sheep	9 @ 10
Good Sheep	10 @ 11
Medium Saddles	11 @ 12
Good Saddles	12 @ 12 1/2
Medium Racks	9 @ 9
Good Racks	9 @ 9
Mutton Legs	12 @ 12
Mutton Stew	5 @ 5
Mutton Loin, each	12 @ 12
Sheep Tongues, each	3 @ 3
Sheep Heads, each	5 @ 5

Fresh Pork, Etc.

Dressed Hogs	0 @ 9 1/2
Pork Loins	11 @ 11
Leaf Lard	8 @ 8
Tenderloins	17 @ 17
Spare Ribs	5 1/2 @ 5 1/2
Butts	9 @ 9
Hocks	5 @ 5
Trimmings	4 @ 4
Tails	3 1/2 @ 3 1/2
Snots	3 @ 3
Pigs' Feet	2 @ 2
Pigs' Heads	3 1/2 @ 3 1/2
Blade Bones	5 @ 5
Cheek Meat	4 @ 4
Hog Plucks	3 @ 3
Neck Bones	2 @ 2
Skinned Shoulders	8 @ 8
Pork Hearts	2 @ 2
Pork Kidneys	2 @ 2
Pork Tongues	10 @ 10
Slip Bones	3 1/2 @ 3 1/2
Tail Bones	4 @ 4
Brains	3 @ 3
Backfat	8 @ 8 1/2
Hams	11 @ 12 1/2
Caisns	8 @ 8 1/2
Bellies	12 @ 12
Shoulders	8 @ 8 1/2

SAUSAGE.

Columbia Cloth Bologna

Bologna, large, long, round and cloth

Choice Bologna

Viennas

Frankfurters

Blood, Liver and Headcheese

Tongue

White Tongue

Minced Ham

Prepared Ham

New England Ham

Berliner Ham

Boneless Ham

Oxford Ham

Polish Sausage

Leona, Gaith, Knoblauch

Smoked Pork

Veal Ham

Farm Sausage

Pork Sausage, bulk or link

Pork Sausage, short link

Special Prepared Ham

Boneless Pig's Feet

Ham Bologna

Special Compressed Ham

Special Compressed Ham

Summer Sausages.

Supreme Summer, H. C. New Medium Dry

German Salami, New Dry

Holsteiner, New

Mettwurst, New

Farmer, New

Darles, H. C., New

Italian Salami, New

Monarque Cervelat

Sausage in Oil.

Smoked Pork, 1-50

Smoked Pork, 2-20

Bologna, 1-50

Viennas, 1-50

Viennas, 2-20

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels

Pickled Plain Tripe, in 200-lb. barrels

Pickled H. C. Tripe, in 200-lb. barrels

Pickled Ox Lips, in 200-lb. barrels

Pickled Pigs' Snouts, in 200-lb. barrels

Lamb Tongue, Short Cut, barrels

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case

2 lbs., 1 or 2 doz. to case

4 lbs., 1 doz. to case

6 lbs., 1 doz. to case

14 lbs., 1/2 doz. to case

EXTRACT OF BEEF.

Per doz.

1 oz. jars, 1 dozen in box

2 oz. jars, 1 dozen in box

4 oz. jars, 1/2 dozen in box

8 oz. jars, 1/2 dozen in box

16 oz. jars, 1/2 dozen in box

2.5 and 10-lb. tins

\$1.75 per lb.

LARD.

Pure leaf, kettle rendered, per lb., tierces

Lard, substitute, tierces

Lard, compounds

Barrels

1/4. over tcs.

Half barrels

Tubs, from 10 to 80 lbs.

1/4. to 1c. over tcs.

Cooking Oil, per gal. in barrels

@ 46

BUTTERINE.

Nos. 1 to 6, natural color

DRY SALT MEATS.

Clear Bellies, 14@16 average

Rib Bellies, 14@16 average

Fat Backs, 14@16 average

Regular Plates

Short Clears

WHOLESALE SMOKED MEATS.

Hams, 12 lbs. average

Hams, 16 lbs. average

Skinned Hams

Calas, 6@7 lbs. average

Calas, 8@12 lbs. average

Breakfast Bacon, fancy

Wide, 8%10 average, and Strip, 4%5 ave.

Wide, 10@12 average, and Strip, 5@6 ave.

Wide, 12@14 average, and Strip, 6@7 ave.

Dried Beef Sets

Dried Beef Insides

Dried Beef Knuckles

Dried Beef Outsides

Regular Boiled Hams

Smoked Hams

Boiled Picnic Items

Cooked Loin Rolls

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set

Middles, per set

Hog bungs, per piece	5 1/2
Hog casings, as packed	2
Hog casings, free of salt	4 1/2
Hog middles, per set	12
Hog bungs, export	13
Hog bungs, large mediums	8 1/2
Hog bungs, prime	5
Hog bungs, narrow	2 1/2
Imported wide sheep casings	80
Imported medium wide sheep casings	70
Imported narrow sheep casings	60
Beef weasands	54
Beef bladders, medium	19
Beef bladders, small, per doz.	17
Hog stomachs, per piece	4

FERTILIZERS.

Dried blood, per unit	2.45
Hoof meal, per unit	2.40
Concent. tankage, 15% per unit	2.30
Ground tankage, 12% per unit	2.35@10c.
Ground tankage, 11% per unit	2.30@10c.
Ground tankage, 10% per unit	2.27@10c.
Ground tankage, 9% and 20%	2.25@10c.
Ground tankage, 8% and 35%	2.16@10c.
Ground raw bone, per ton	25.00
Ground steam bone, per ton	18.00
Ground tankage, per ton less than ground	25.00

HORNS, HOOFS AND BONES.

Horns, No. 1, 65@70 lbs. average	275.00
Hoofs, black, per ton	25.00
Hoofs, striped, per ton	30.00
Hoofs, white, per ton	65.00
Flat skin bones, 38 to 47 lbs. ave. ton	45.00
Round skin bones, 38 to 40 lbs. ave. ton	52.50
Round skin bones, 50 to 52 lbs. ave. ton	67.50
Long thigh bones, 90 to 95 lbs. ave. ton	95.00
Jaws, skulls and knuckles, per ton	25.00

LARDS.

Prime steam, cash	89.95
Prime steam, loose	8.50</td

July 21, 1906.

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$5.25@6.00
Medium to fair native steers.....	4.70@5.15
Poor to ordinary native steers.....	4.00@4.60
Oxen and stags.....	2.75@5.15
Bulls and dry cows.....	3.50@4.25
Good to choice native steers one year ago..	5.10@5.80

LIVE CALVES.

Live veal calves, prime to choice, per 100 lbs.	\$7.25@7.50
Live veal calves, fair to good, per 100 lbs. 6.00@ 7.00	
Live veal calves, com. to med., per 100 lbs. 4.50@ 5.75	
Live veal calves, culs, per 100 lbs....	4.00@ 4.50
Live veal calves, buttermilks, per 100 lbs. 3.00@ 4.00	
Live veal calves, grassers, per 100 lbs....	—@—

LIVE SHEEP AND LAMBS.

Live spring lambs, per 100 lbs.....	\$5.75@8.25
Live spring lambs, culs, per 100 lbs....	4.50@5.50
Live sheep, com. to prime, per 100 lbs....	3.50@5.50
Live sheep, culs, per 100 lbs.....	2.00@3.00

LIVE HOGS.

Hogs, heavy weights (per 100 lbs.)....	\$7.35@7.40
Hogs, medium.....	7.45
Hogs, 140 lbs.	7.55
Pigs.....	7.65
Roughs.....	6.35@6.55

DRESSED BEEF.

CITY DRESSED.

Choice native, heavy.....	9
Choice native, light.....	8 1/2@ 8%
Common to fair, native.....	7 1/2@ 7%

WESTERN DRESSED BEEF.

Choice native, heavy.....	8 1/2@ 9
Choice native, light.....	7 1/2@ 8%
Native, common to fair.....	7 1/2@ 7%
Choice Western, heavy.....	7@ 7%
Choice Western, light.....	7@ 7%
Common to fair Texas.....	6@ 7
Good to choice heifers.....	7@ 7%
Common to fair heifers.....	6 1/2@ 7
Choice cows.....	7
Common to fair cows.....	5 1/2@ 6%
Good to choice oxen and stags.....	7
Common to fair oxen and stags.....	6@ 6 1/2
Fleshy bologna bulls.....	5@ 5 1/2
Fresh pork loins, Western.....	11 1/2@ 12%

BEEF CUTS.

Ribs, No. 1, 12c. per pound; No. 2, 9c.; No. 3, 8c.	
Loins, No. 1, 13c.; No. 2, 11c.; No. 3, 9c.	
Chucks, No. 1, 6 1/2c.; No. 2, 4 1/2c.; No. 3, 3 1/2c.	
Rounds, No. 1, 8c.; No. 2, 7c.; No. 3, 6c.	

DRESSED CALVES.

Veals, city, dressed, prime, per lb.....	13
Veals, good to choice, per lb.....	11@12
Western, calves, prime, per lb.....	9@10
Western calves, fair to good.....	5@9
Western calves, common.....	7@8

DRESSED HOGS.

Pigs.....	10%
Hogs, heavy.....	9
Hogs, 180 lbs.	9 1/2
Hogs, 160 lbs.	9 1/2
Hogs, 140 lbs.	9 1/2

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.....	14
Spring lambs, good.....	12@13
Yearling lambs.....	10@11
Sheep, choice.....	10@11
Sheep, medium to good.....	9@10
Sheep, culs.....	7@8

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. average.....	14 1/2@14%
Smoked hams, 12 to 14 lbs. average.....	13 1/2@14%
Smoked hams, heavy.....	13@14%
California hams, smoked, light.....	10@10 1/2
California hams, smoked, heavy.....	10@10 1/2
Smoked shoulders.....	10 1/2@11
Smoked bacon, boneless.....	15@15 1/2
Smoked bacon (rib in).....	14 1/2@15
Dried beef sets.....	13@13 1/2
Smoked beef tongue, per lb.....	17
Pickled bellies, heavy.....	12 1/2@13

THE NATIONAL PROVISIONER.

BONES, HOOFS AND HORNS.

Round shin bones, av. 50@60 lbs, cut.....	27@70.00
Flat shin bones, av. 40@45 lbs, cut, per 100 bones, per 2,000 lbs.....	42.00@ 45.00
Hoofs, per ton.....	30@30.00
Thigh bones, av. 90@95 lbs, cut, per 100 bones, per 2,000 lbs.....	75.00
Horns, 7 1/2 oz. and over, steers, first quality, per ton.....	300.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	75@80c. a piece
Fresh cow tongues.....	50@60c. a piece
Calves' head, scalded.....	30@40c. a piece
Sweetbreads, veal.....	25@75c. a pair
Sweetbreads, beef.....	18@25c. a pound
Calves' liver.....	25@50c. a piece
Beef kidneys.....	7@12c. a piece
Mutton kidneys.....	14@23c. a piece
Livers, beef.....	5@5c. a pound
Oxtails.....	6@7c. a piece
Hearts, beef.....	6@10c. a piece
Rolls, beef.....	10@12c. a pound
Tenderloin beef, Western.....	15@25c. a pound
Lamb's fries.....	6@10c. a pair
Fresh pork, loins, city.....	11 1/2
Fresh pork, loins, Western.....	11

BUTCHERS' FAT.

Ordinary shop fat.....	2%
Suet, fresh and heavy.....	4%
Shop bones, per cwt.....	25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	80
Sheep, imp., wide, per kg, 50 bundles.....	40.00
Sheep, imp., medium, per bundle.....	60
Sheep, imp., per bundle, narrow.....	44
Sheep, imp., Russian Rings.....	—
Hog, American, free of salt, in tierces or bbls., per lb., f. o. b.	50
Hog, American, kegs, per lb., f. o. b.	50
Beef, rounds, per set, f. o. b. Chicago.....	13
Beef, rounds, per set, f. o. b. New York.....	14
Beef, rounds, per lb.....	3
Beef, bungs, piece, f. o. b. New York.....	6%
Beef, bungs, per lb.....	5
Beef, middles, per set, f. o. b. Chicago.....	40
Beef, middles, per set, f. o. b. New York.....	42
Beef, middles, per lb.....	6%
Beef weasands, per 1,000, No. 1s.....	5 1/2
Beef weasands, per 1,000, No. 2s.....	2 1/2@ 3

SPICES.

Crude.....	4 1/2@ 4%
Refined—Granulated.....	4 1/2@ 4%
Crystals.....	4 1/2@ 5%
Powdered.....	5@ 5%

GREEN CALFSKINS.

No. 1 skins.....	20.19
No. 2 skins.....	17
No. 1 B. M. skins.....	17
No. 2 B. M. skins.....	15
No. 1, 12 1/2-14.....	1.90
No. 2, 12 1/2-14.....	1.65
No. 1 B. M., 12 1/2-14.....	1.70
No. 2 B. M., 12 1/2-14.....	1.50
No. 1 kips, 14-18.....	2.05
No. 2 kips, 14-18.....	1.90
No. 1 B. M. kips.....	1.80
No. 1 heavy kips, 18 and over.....	2.50
No. 2 heavy kips, 18 and over.....	2.30
Branded skins.....	.11
Branded kips.....	1.40
Heavy branded kips.....	1.65
Ticky skins.....	.11
Ticky kips.....	1.60
No. 3 skins.....	1.70
No. 3 skins.....	.11

DRESSED POULTRY.

FRESH KILLED.

Turkeys—Average lots.....	13
Old, poor to medium.....	11@12

Chickens, Spring—4 lbs. per pair and under—Philadelphia, dry-picked.....	27@28
Philadelphia, dry-picked, average run.....	24@25
New York and Pa., dry-picked, fancy.....	24@25
New York and Pa., dry-picked, av. run.....	20@22
Fowls—Philadelphia, dry-picked, fancy.....	14 1/2

Philadelphia, dry-picked, average run.....	14
Western, scalped, selected, bbls.....	14
Western, dry-picked, average run.....	13 1/2@14
Southern and Southwestern, scalped, average run.....	13 1/2@14
Southern and Southwest'n, inferior grades.....	11@13

Other Poultry—Old cocks, dry-picked.....	8 1/2
Old cocks, scalped.....	8 1/2

Squabs, prime white, 8 lbs. to doz., per dozen.....	2.00
Squabs, prime white, 7 lbs. to doz., per dozen.....	2.00
Squabs, prime white, 6@6 1/2 lbs. to doz., per dozen.....	1.50

Squabs, mixed, per dozen.....	1.25@1.50
Squabs, dark, per dozen.....	1.25@1.37

Squabs, culs, per dozen.....	.50@60
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LIVE POULTRY.

Spring Chickens.....	22
Fowls, per lb.....	15
Roosters, per lb.....	9
Turkeys, per lb.....	10
Ducks, per pair.....	45@50

LIVE STOCK REVIEWS

CHICAGO

(Special Letter to The National Provisioner from Bowles Live Stock Commission Co.)

Chicago, July 18, 1906.

CATTLE.—The arrivals of cattle for the year to date show practically no difference as compared with a year ago. Prices are 50c. higher than last year except on common steers and low grade butcher stuff, the latter kinds are demoralized, hard to sell and at unsatisfactory prices. To-day's receipts were estimated 19,000, there was a good inquiry for desirable corn-fed steers and all of our cattle good enough to sell above \$5.50 looked 10c. higher. A top of \$6.40 was secured to-day, which is the highest point of the season. Our Kansas City house sold four loads of Nebraska steers Tuesday at \$6, which was the highest price of the season on that market for a bunch of cattle of that size. Our Omaha office sold their first Westerns of the season yesterday at \$5.35. They were from North Park, Colorado, and brought a fine price on the market for grass cattle at this season of the year. All desirable corn-fed cattle are selling at good prices on the Chicago market at present, and it must be remembered that when cattle reached present values it makes expensive beef and salesmen find it difficult to maintain high prices to say nothing of forcing further advances. Western cattle have started in this direction and from now on will arrive in larger numbers as the season advances. The first grass Western rangers of the season arrived from Montana Tuesday and consisted of a small shipment from W. O. Bohart & Co. Fifty-eight steers averaging 1,040 lbs. sold at \$4.10. The cattle sold by our Omaha house at \$5.35 look very high in comparison, but Chicago is always ready to pay the right prices for the right kind and some high sales of Western rangers will doubtless appear in the "Buzzer" at an early date. It's the same story over again with butcher stock, a good demand for corn-fed cows and heifers and the grassy kinds in disfavor. Thin canning stuff got a black eye a while ago and continues unpopular among the buyers. The demand for canned meats has been reduced to almost nothing and the sausage trade is cut squarely in two. We advise holding back thin stuff until the situation improves and think it prudent to ship fat butcher stock, also medium grades, before the Westerns arrive too freely. Some Eastern buyers were in the market this week from Ohio for stockers and feeders. They picked up a goodly portion of the crop, and the trade was somewhat improved in tone. Everybody wanted good strong weight steers from 1,000 @1,100 lbs. The common quality light stuff is in the discard. The kind that were selling at \$4 a few weeks ago going now at \$3.40, quite a number of common light stockers going over the scales at \$2.50@3. The big corn crop now growing should insure a big demand for desirable stockers and feeders later on.

HOGS.—Receipts of hogs for the first three days of this week show an increase of 12,212 over the same period last week. Monday's official receipts were 53,537, which was about 15,000 more than the trade expected. The market on Monday was somewhat demoralized with prices 10@15c. lower, and at the

close there were about 9,000 left unsold. Tuesday's receipts, 18,000. Best hogs selling slightly stronger while the common kinds were weak and a trifle lower. To-day's (Wednesday) receipts estimated at 20,000. Shippers and speculators opened the market quite early in the day at prices a big 5c. higher, and quite a few sales were made that way. It soon became evident that the big packers would not follow the market, and in a very few minutes prices sagged back to yesterday's level and in some cases even lower. The top was made early to-day at \$6.95, but at the close of the market \$6.85 was practically the top. Prices look pretty high to us, and we do not feel bullish on the situation at present. We quote to-day's closing prices as follows being fully 5c. lower than the best sales of the day. Mixed packers, 200@260 lbs., \$6.45@6.65; choice medium and butcher weights, \$6.75@6.85; poor to good packers, 260@350 lbs., \$6.30@6.50; rough heavy packers (small lots), \$6.20@6.30; selected light butchers and light bacon, \$6.80@6.85; pigs (according to weight and quality), \$5.25@6.25.

SHEEP.—To-day's receipts, 22,000. The demand is less urgent, and prices lower all along the line. Choice to extra yearlings and top spring lambs show a decline of 10@15c. Sheep of all classes and grades show a depreciation of 15@25c., and medium grades of spring lambs at 25@40c. lower. Western stock now coming are above the average in quality and finish. This fact is illustrated by the sale yesterday of Idaho spring lambs at \$8.40, averaging 67 lbs.; the same to-day at \$8.35, while the extreme top of native lambs was \$8. The demand for feeding sheep, lambs and yearlings continues strong. We quote to-day's prices as follows: Good to prime handy weight wethers, \$5.60@6; heavy wethers, \$5@5.25; good to prime light ewes, \$5.15@5.40; good to prime heavy ewes, \$4.50@5; breeding ewes, \$4.75@5.50; good to prime light yearlings, \$5.75@6.50; choice to extra Western lambs, \$7.50@8.35; good to choice native lambs, \$7.25@7.75; prime native lambs, \$7.75@8; medium native lambs, \$6.25@7; feeding lambs, \$6@6.10; cull lambs, \$4.50@5; shorn feeding yearlings, \$5.25@5.50.

KANSAS CITY

(Special Wire to The National Provisioner.)

Stock Yards, Kansas City, Mo., July 20.

CATTLE.—Receipts this week, 42,200; last week, 46,900; same week last year, 44,700. Fewer dry lot cattle this week; prices 10@15c. higher; top, \$6.10; choice natives would reach \$6.25. Killers take all grass cattle now coming. The movement of stockers and feeders has not yet started. Kansas wintered grass steers are 15c. to a quarter higher, \$4.15@5.30; grass cows, 10@20c. higher, \$2.50@3.75; dry lot heifers firm, up to \$5.50; yearlings, \$5.70; veals are a quarter higher; tops, \$6.25. Sixteen thousand quarantines included in this week's receipts; steers a quarter higher; bulk, \$3.40@4.20; cows strong, \$2.40@2.80; veals, \$6.25. Stockers and feeders are steady to 15c. higher.

HOGS.—Receipts this week, 44,800; last week, 46,300; same week last year, 41,300. The hog market continues nervous and a

shade higher to-day, but 5@10c. lower than a week ago. The most loss is on butcher weights. Light hogs are now leading on account of the excellent shipping demand. Top, \$6.70; bulk, \$6.60@6.70; prices 90c. above a year ago.

SHEEP.—Receipts this week, 26,700; last week, 23,300; same week last year, 17,600. Prices are 40@60c. below a week ago, on account of liberal receipts and bad market conditions elsewhere, both for live animals and dressed meats. Spring lambs are now worth \$6.75@7.60; wethers up to \$5.80; yearlings, \$6.10; ewes, \$5.25. Dealers look for some reaction.

HIDES are strong; green salted, 11@12½c.; bulls and stags, 10c.; uncured, 2c. less; dry flint butcher, 18@22c.; culs, 12c.; green sheep pelts, 60c. @ \$1.60.

Packers' purchases this week:

	Cattle.	Hogs.	Sheep.
Amer. D. B. & P. Co.	729	...	91
Armour	5,074	9,921	5,663
Cudahy	4,056	9,660	2,238
Fowler	1,453	...	872
Morris	4,797	6,273	3,232
Ruddy	542	...	1,033
Schwarzschild	4,312	6,871	4,443
Swift	6,539	6,745	3,817

OMAHA

(Special Letter to The National Provisioner.)

South Omaha, July 17, 1906.

The leading feature of the fat cattle market at present is the growing spread in prices between the choice finished beefs and the short fed and only part fat grades. For instance, choice beefs sold up to \$6.25 to-day, the highest of the year to date, while at the same time there were sales of grassy or warmed up natives down around to \$4. The prime dry lot beefs are getting very scarce and consequently command high prices, while the proportion of short fed and grassy cattle is increasing and naturally suffers from competition with southern and western grassers. Values for desirable corn fed beefs are all of a quarter higher than a week ago, while there is apparently no improvement on the medium and common grades. Fair to pretty good 1,050 to 1,400 pound beefs are selling largely at \$5@5.75. Quite a few western range cattle have been here of late and prices are good for the fleshier grades, 1,050 to 1,300 pound rangers selling from \$4.25@5.35, the latter price being paid for choice North Park, Colorado, grassers. Cows and heifers are selling very little different from a week ago. Fat stock is in good demand and firm, while canning grades are still more or less of a drug on the market. Fat range heifers brought \$4, but canners are hard to sell down around \$1.75@2.85. The feeder trade continues rather light, although there are signs of an increased demand lately. Prices hold about in the same notches from \$3 to \$4.25, with the bulk of the trading around \$3.40@3.80.

Prices for hogs averaged the highest of the year last week, but there has been something of a reaction lately, and values are off fully a nickel as compared with a week ago. Conditions surrounding the trade have shown little change for some time and there is still a strong, healthy undertone to the market. The demand from both local packers and eastern shippers is apparently undiminished

and the slump in prices this week is largely occasioned by lower markets east. Receipts lack a good deal of being heavy and the quality of the offerings continues excellent as a rule. Weight is apparently a minor consideration with buyers, although the lighter loads have a shade the best of it during the hot weather. To-day there were some 8,000 hogs here, and the market was a shade easier. Tops brought \$6.60, the same as on last Tuesday, and the bulk of the trading was around \$6.47@6.52, as against \$6.52@6.57 a week ago.

Sheep are coming in liberally, a good share of the arrivals being direct from the northwestern rangers and in very fair condition for this early in the year. The market has been more or less erratic and fluctuations in prices have been rather more frequent than usual. The trend of values has been lower, however, and the feeling rather weak, as is usually the case when the western rangers first begin to come. It is evident that there is a good demand for the stuff, both fat stock and feeders, and dealers are looking for a lively market from now on. Good to choice spring lambs are quoted at \$6.75@7.25; fair to good lambs, \$6.25@6.75; good to choice yearlings, \$5.75@6.15; fair to good yearlings, \$5.50@5.75; good to choice wethers, \$5.25@5.40; fair to good wethers, \$4.85@5.25; good to choice ewes, \$4.90@5.25; fair to good ewes, \$4.50@4.90.

ST. JOSEPH

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., July 17, 1906.

Receipts of cattle have shown a moderate increase at this point this week, but a falling off in the total at leading markets. The demand continues exceptionally good for fat fed native beefs, and prices have been working up a little. In fact, are about 10@15c. higher than at the close of last week, with a good but not choice style of 1,350@1,400 pound steers selling to-day at \$5.50@5.65. Lighter weights but of good quality and fat went at \$5.25@5.55, with choice little pony steers and heifers mixed, weighing less than 1,000 pounds, at \$5.10. Cheaper grades of steers are in meagre supply, but fully up to the demand, and prices are no more than steady. Prices for Texas cattle are strong and 10c. higher than the close last week, with the bulk of steers selling at \$3.40@3.80, though some very good kinds sold Monday at \$4.25; the market for cow stuff is generally steady without much encouragement to send anything in except fully fat kinds. Calves are 25c. higher and stock cattle are steady. Right choice weighty feeders are in some demand and a shade stronger, with the best kinds worth around \$4.

Receipts of hogs have shown a liberal increase this week, and the market has been taking a slide down the scale at a rather rapid rate, declining a shilling to 15c. in the two days. It is possible that this is the beginning of a period of more liberal receipts, and some further decline may be scored. On the logic of recent history, however, the country should shut off receipts until prices begin to react, as this has seemed to be the policy all spring and summer. Bulk of hogs to-day sold at \$6.52@6.60, with the top at \$6.62@6.72, and very few hogs sold outside of the range quoted. Quality is running pretty good, and light weights are being shown much favor by the buying interests.

There is no particular change in condition of the sheep trade from the close of last week. Receipts to-day were about 2,200, and included about one-third grass wethers, which sold at \$5.10 for Wyoming wethers. Quality was not as good as usual and the best lambs here sold at \$7.35.

GENERAL MARKETS

LARD IN NEW YORK.

Western steam, \$9.35; nominal city steam, 87/8c.; refined continent tcs., \$9.50; refined South America, tcs., \$10; refined kegs, \$11; compound, \$7.12 1/2@\$7.25.

HOG MARKETS, JULY 20.

CHICAGO.—Receipts, 13,000; strong to 5c. higher; packers buying slowly; \$6.15@6.87 1/2.

KANSAS CITY.—Receipts, 7,000; strong; \$6.60@6.67 1/2.

OMAHA.—Receipts, 10,000; strong; \$6.45@6.60.

ST. LOUIS.—Receipts, 7,000; higher; \$6.70@6.85.

INDIANAPOLIS.—Receipts, 25 cars; higher; \$6.85@6.97 1/2.

EAST BUFFALO.—Opened even; 2,100 on sale; \$7.05@7.15.

CLEVELAND.—Higher; \$7.05.

PITTSBURG.—Receipts, 10 cars; active; \$7@7.25.

LIVERPOOL.

(By Cable to The National Provisioner.)

Liverpool, July 20.—Beef, extra India mess, tierces, 65s.; pork, prime mess, Western, nominal; shoulders, firm, 49s.; hams, short clear, strong, 63s.; bacon, Cumberland cut, 52s. 6d.; do, short ribs, 56s.; long clear, 28@34 lbs., 56s.; do, 35@40 lbs., 54s.; backs, 53s.; bellies, 56s. 6d. Tallow, steady; 25s. 6d. Turpentine, dull; 44s. 6d. Rosin, common, 9s. 10 1/2d. Cheese, white, new, 57s. 6d.; do, colored, new, 56s. 6d. American steam lard (Hamburg), 50 kilos, 45 1/2 marks; prime Western lard, tcs., spot, 46s.; do, American refined, 28-lb. pails, 45s. 3d. Tallow, Australian (London), 30s. 6d. Cottonseed oil, refined (Hull), 21s. 6d. Refined petroleum (London), 63-16d.; linseed (London), La Plata, July and August, 40s. 9d.; linseed oil (London), 20s.

OLEO AND NEUTRAL LARD.

Business in oleo oil during the week under review has been rather quiet, but there is a strong undertone to the market and it looks as if we are at, or pretty near, bottom on oleo.

Neutral lard is very strong, although the business done has not been extensive on account of the high prices ruling at present for this article.

FRIDAY'S CLOSINGS.

Provisions.

There has been no material change from the situation as outlined in our review.

Cottonseed Oil.

To-day (Friday) the early "call" prices were: July, 37 1/2@38 1/2c.; August, 38@38 1/2c.; September, 37 1/2@38c.; October, 34 1/2@35 1/2c.; November, 32@33c.; December, 31 1/2@32c. Sales after "call" 200 bbls. July at 38c.; 300 bbls. September at 37 1/2c.

Tallow.

The market is fully covered by our review.

Oleo Stearine.

Nothing can be added to the feature in our review.

THE

TRADE

CAN ALWAYS

GLEAN BARGAINS

BY KEEPING AN EYE ON

PAGE 48

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centres for the week ending July 14:

CATTLE.

Chicago	36,490
Omaha	13,090
Kansas City	33,177
St. Joseph	8,731
Cudahy	523
Sioux City	2,196
Wichita	160
Fort Worth	13,102
Detroit	1,075
Buffalo	4,700

HOGS.

Chicago	93,061
Omaha	38,416
Kansas City	48,741
St. Joseph	35,243
Cudahy	13,854
Sioux City	20,843
Ottumwa	12,078
Wichita	5,175
Indianapolis	29,065
Fort Worth	4,239
Detroit	2,471
Buffalo	18,530

SHEEP.

Chicago	68,562
Omaha	16,687
Kansas City	17,028
St. Joseph	11,204
Cudahy	559
Sioux City	223
Fort Worth	593
Detroit	1,507
Buffalo	7,200

RECEIPTS AT CENTERS

SATURDAY, JULY 14, 1906.

	Cattle.	Hogs.	Sheep.
Chicago	700	13,000	6,000
Kansas City	200	5,000	—
So. Omaha	—	9,000	500

MONDAY, JULY 16, 1906.

Chicago	27,000	56,000	21,000
Kansas City	11,000	6,000	4,000
So. Omaha	3,300	5,000	7,500

TUESDAY, JULY 17, 1906.

Chicago	5,000	18,000	18,000
Kansas City	13,000	14,000	6,000
So. Omaha	3,000	7,000	7,000

WEDNESDAY, JULY 18, 1906.

Chicago	19,000	20,000	22,000
Kansas City	8,000	11,000	5,000
So. Omaha	2,800	9,300	5,000
St. Louis	4,000	7,000	3,300

THURSDAY, JULY 19, 1906.

Chicago	5,500	18,000	12,000
Kansas City	3,000	7,000	4,000
So. Omaha	2,200	7,000	2,500

FRIDAY, JULY 20, 1906.

Chicago	3,000	13,000	5,000
Kansas City	2,000	7,000	2,000
So. Omaha	1,200	10,000	1,000

BALTIMORE FERTILIZER MARKET.

(Special Letter to The National Provisioner from Thos. H. White & Co.)

Baltimore, Md., July 19, 1906.—The ammoniate market the past week has been rather quiet; there is a fair inquiry, but buyers' views are very much below sellers' asking prices, and little business has resulted. The tone of the market is firm, but prices for the most part are nominal, in view of the absence of actual transactions. We quote:

Ground tankage, 8 and 10, \$19 per ton f. o. b. Chicago; ground tankage, 11 and 15, \$2.27 1/2 and 10 per unit f. o. b. Chicago; unground tankage, 10 and 20, \$2.20 and 10 per unit f. o. b. Chicago; ground blood, \$2.40 per unit f. o. b. Chicago; ground concentrated tankage, \$2.30 per unit f. o. b. Chicago.

Nitrate of Soda.—Spot, \$2.22 1/2 per 100 lbs.; July-December, \$2.32 1/2 per 100 lbs.; January-April, 1907, \$2.35 per 100 lbs.

WESTERN FERTILIZER MARKET.

(Special Letter to The National Provisioner.)

Chicago, July 19.—The market is quiet and steady. Heavy sales of ammoniates are reported as made during the past ten days, covering summer and fall deliveries. (For latest quotations see page 39.)

Retail Section

PROSECUTE SUNDAY MEAT SELLERS.

The Michigan Butchers' Protective Association of Detroit has announced that it will prosecute all butchers of that city caught selling meat on Sunday after this week. There are many shops which open Sunday morning on the plea that they have kept over night meat for poor people who could not afford ice. These, among others, are the ones the association is after.

INVITE STOCKMEN TO CONVENTION.

President Shaffer, of the United Master Butchers of America, has extended an invitation to the stock raisers and feeders of the country to attend the annual convention of the butchers at Milwaukee on August 21st to 24th. The butchers desire to discuss matters which they believe are of mutual interest to both meat men and meat raisers, and to establish friendly relations with the livestock men. It is probable that a number of breeders and feeders will go to Milwaukee.

CANNOT LICENSE BUTCHERS.

The retail butchers' organization of New York has for several years endeavored to secure the passage of a law requiring the licensing of retail butchers and meat dealers by a State commission. The bill failed of passage both times it was introduced because of opposition from unions and other interests. President Shaffer, of the United Master Butchers of America, recently addressed a letter to President Roosevelt, suggesting that under the new meat inspection law the Government might establish such a license bureau to cover the whole country. The law gives the Secretary of Agriculture the power to regulate retail butchers if he so desires, but only where interstate trade is concerned.

Secretary Wilson replied to Mr. Shaffer, calling attention to the latter fact. "We cannot meddle with butchers who do not engage in interstate commerce," said he. The Government will confine its efforts to seeing that meat leaves the wholesale establishment in proper condition, and it will be up to the retail butcher to see that it is properly handled thereafter. The advocates of the license scheme believe that for this very reason there should be an examination and a license required for retail butchers. It must be done

under State laws, however, as the National Government manifestly has no jurisdiction.

SAFE CREDIT SALES.

An exchange says that although cash is the ideal system, no community can be expected to fill all of its wants on the cash basis. Very true; the credit system cannot be dispensed with. But the slipshod, less-inviting credit system can be dispensed with. Is the retail dealer a slave that he should grovel before the applicant for credit? He can't be far from a condition of servitude of mind when he is afraid to take the same precautions as the wholesaler would take.

Go to the wholesaler; consider his ways and be wise. Does the wholesaler let goods go out of his store to comparative strangers, without cash or protective formalities? Hardly. Why, then, should the retailer be any more lenient? It strikes us that the security which the wholesaler provides for is a mighty strong argument for retail action looking to self-protection.

People who approach a dealer for the purpose of establishing a line of credit, or who order goods as strangers without a word as to payment, should be very courteously interrogated as to their previous dealings, and merchants who have sold them goods should be asked for information, with the understanding that the favor will be returned when possible. A customer who becomes enraged at such a measure of precaution is a customer to be regarded with suspicion. However, disagreeable duties of this kind can be performed without friction if a little tact is used—a little tact and common courtesy.

Do not let goods go out of the shop unless you know they are going to a person who has been straight in dealings with tradesmen. If the customer turns rogue later and refuses to settle debts in your store, you can take the flatteringunction to your soul that you have used all proper safeguards, but unless you have imitated the wholesaler and sought out former providers of goods to the applicant for credit, and perhaps also secured a statement from him, how cheap you will feel, how foolish, when you find you have been "skinned."—*Merchants' Review*.

Want a good man for the shop? Try an inch on page 48.

LOCAL AND PERSONAL.

Roe & McIntyre have opened a new meat market at Toluca, Ill.

Rooney & Steen have opened a new meat market at Stites, Ida.

P. Burns & Son have opened a new butcher shop at The Dalles, Ore.

A. J. Broacher has opened a new meat market at Sunnyside, Wash.

F. Eyden & Sons have engaged in the meat business at Lincoln, Neb.

E. H. Koon has sold his meat market at Cowles, Neb., to G. E. Butler.

J. S. Heater has sold his butcher shop at Alliance, Neb., to S. H. Desch.

J. J. Fell has sold his butcher shop at Waverly, Mo., to Thos. Tusey.

J. W. Wason has engaged in the meat business at South Bend, Wash.

J. R. Blevins has sold his meat market at Mullen, Neb., to C. N. Gard.

The death is reported of Gus Keller, a well known meat dealer, at Dallas, Tex.

The death is reported of Adam Lang, a well known butcher of Pittsburgh, Pa.

Buehler Brothers Company has purchased the Central Meat Market at Joliet, Ill.

G. B. Reeves has purchased the meat market of Charles Arnold at Sodus, N. Y.

H. C. Freyhoff has sold his meat market at Urbana, O., to Fraser & Kohlmeier.

J. A. Saville has purchased the meat business of R. H. Wedlock at Kendall, Mont.

Chas. Menaugh has purchased the butcher shop of J. Rohwer & Co., at Denison, Ia.

Chas. A. Fagan has sold his butcher shop at Denver, Col., to Hartzell & Nicholson.

McAdams & Porter have purchased the meat market of A. Calhoun at Telluride, Col.

H. Symonds & Co. have sold their meat business at Bigheart, Okla., to Foote & Co.

Dan Mills has succeeded to the meat business of Mills & Sellers, at Bristown, I. T.

Taylor & Hamilton have succeeded to the meat market of D. W. Hamilton, at Mystic, Ia.

Herrod Brothers have purchased the meat business of Hulett & Springs, at Webb City, Mo.

Trask & Son have purchased the meat business of Barnhart & Grant at Falls City, Ore.

TALKS BY THE MANAGER--No. 10

Our business has been built up by making promises--

And then keeping the promises.



For instance, when we promise you that our "S & S" Cimeter Steak Knife, shown in the picture, will hold an edge longer than any other knife in the market, the only way for you to prove it is to try one.

But when you do try it, then you will have nothing but S & S knives thereafter. That's how we build up our business--by pleasing our customers. Try us once.

(Signed) The MANAGER.

NATIONAL CUTLERY CO., Detroit, U. S. A.

T. H. Grieble has been succeeded in the meat business by Grieble & Co., at Argenta, Ark.

Swank Brothers have purchased the meat market of J. S. Eagle & Son, at Altoona, Kas.

Miller & Randall have succeeded to the meat business of J. L. Miller at Denton, Tex.

Langworthy and Boyd have sold their meat market at Centralia, Wash., to Everhart & Fleming.

J. S. Albin & Sons have sold their butcher shop at Wenatchee, Wash., to Paskell & Gregory.

A. G. Walker has succeeded to the meat business of Walker & Lauderdale at Cassville, Mo.

Nelson Brothers have been succeeded in the meat business at Kansas City, Kan., by Chas. Nelson.

Peterson & Company have succeeded to the meat market of Peterson & Middleton at Lockwood, Mo.

A. P. Maas and G. S. Lawrence have purchased the meat market of W. J. Cook at Wilkesbarre, Pa.

O'Neal & Shirk have been succeeded in the meat business at Fairmont, Neb., by Shirk & Eastwood.

The wholesale and retail meat market of H. W. Etz & Company, at Benson, Ariz., has been damaged by fire.

Joseph Brown, a butcher of 140 W. 16th street, New York City, has filed a voluntary petition in bankruptcy showing an indebtedness of \$5,077 and no assets.

The Bridge Street Market Company, of Springfield, Mass., has been incorporated with \$10,000 to deal in groceries and provisions. President, W. O. Sheldon; treasurer, E. C. Sheldon.

THE GERMAN MEAT SCARCITY.

The scarcity of meat in Germany, due to insufficient local supplies and the agrarian "dog-in-the-manger" policy" had resulted in a continual diminution in the amount of meat eaten by the German people. Rather than buy foreign meats, the grarians would make vegetarians of the German workingmen. According to recent reports from Consul Britain, at Kiel, there has been a still further reduction in the meat consumption in Germany. In the first quarter of 1906 it was not only less than in the last quarter of 1905, but also shows a decrease as compared with the first quarter of 1905.

Per capita the population of Germany used during the first quarter of 1906 20.94 pounds of meat, during the fourth quarter of 1905 21.40 pounds, and during the first quarter of 1905 22.17 pounds. The decrease would have been still greater had not the importation of meat during the period given been extraordinarily forced in anticipation of the new tariff.

The number of beefs and other meat-producing animals slaughtered in all Germany during the first quarter of 1906 was only 5,770,127, as against 6,444,550 in 1905. The greatest decrease is shown in the consumption of pork per capita. The consumption of pork fell from 11.59 pounds during the first quarter of 1905 to 10.07 pounds during the first quarter of 1906. This is rather surprising in view of the fall in the price of pork in various parts of Germany.

The German cattle market this year has thus far shown less strength than during the

preceding year. Moreover, there has been only a very slight increase in the consumption of beef over the previous year. The percentage of mutton and goat meat consumed in Germany is insignificant, amounting at the most to not more than 0.44 of a pound per capita.

In Alsace-Lorraine the scarcity of meat was somewhat relieved by families living along the German boundary sending their children over into France where they could purchase meat in quantities not exceeding 3 or 4 pounds, and return to Germany without paying any import duty. The meat could be purchased in France at from 3 to 4 cents per pound less, and by each child bringing into Germany a quantity of meat large quantities were brought in. French butchers located along the boundary and did a thriving business for some months, but this sort of importation has been prohibited. In Alsace calves are selling at 12 cents per pound live weight. At present corned beef is being sold in Strassburg, put up in tin boxes to resemble the American form, and bearing labels printed in English, though the beef is packed in Hamburg.

THE 20-MULE BORAX TEAM.

After a continuous trek of more than seventeen thousand miles on the roundabout exhibition route from Death Valley, California, the "20-Mule Borax Team," of the Pacific Coast Borax Company, has come to a temporary pause at Wheeling, W. Va., for repairs and refitting. Although the two huge borax wagons and the 5,000 gallon water tank wagon are still in good condition, and could probably be used for another year without repairs, it has been considered expedient to repaint the wagons and give this historic and primitive transportation relic of the West a chance to endure longer in the wet and changeable climate of the East.

These vehicles, as is known, were built and used for transporting borax out of the exceedingly dry Death Valley, California, across the almost-as-dry Mojave Desert to Mojave, California, and in the dozen or so years they were used in that region they never had or needed a coat of paint, but coming into the East on an exhibition tour, with moisture, rains and mud to contend with, they had to be repeatedly repainted.

Some idea of the size of the wagons and the surfaces to be painted may be gathered from the fact that the painting alone will cost nearly \$600. The amount of materials to be used are 400 lbs. white lead, 100 lbs. color and 20 gallons varnish. This amount would be sufficient to give fourteen freight cars one coat of paint each. Besides the painting and repairing, canvas covers for the two borax wagons and the water-tank wagon are to be supplied. These will completely envelop the wagons, and are designed to give them further protection from rain, storms and dirt. The estimate calls for ten-ounce canvas or duck to the extent of 2,170 sq. ft., or as much material as is used on a side-show tent, or a "50-foot round-top," as circus folk denominate it. Made by two-needle machinery, having a capacity of 300 sq. yds. of seams per hour, the covers are to be ready in three days. Without this up-to-date machinery it would require fully two weeks to complete the work.



ALL TRADES

Divine's Genuine Red Devil Water Motor

It is adapted to more uses than any other article in the world.

Four-inch Motor. For light purposes, grind cutlery and edge tools, wash bottles, polish metals, run all kinds of machines, etc.....Price, \$5

\$3.50 and this "ad" will get a 4-inch motor.

Six-inch Motor. Run Washing Machines, Ice Cream Freezers, Horse Clippers, Cream Separators, Printing Presses, Coffee Mills, Meat Choppers, etc. Is the largest and most powerful water motor ever produced.....Price, \$12

DISCOUNT TO TRADE.

Guarantee.—We guarantee Divine Water Motor will give three times as much power as any other faucet motor.

OUR REFERENCE: Bradstreet, R. G. Dun and Oriental National Bank, of New York City.

DIVINE WATER MOTOR CO. 108-110 Duane St., New York.

Besides these two items, a harness maker has undertaken to do the necessary repairing of the harness for \$275. Complete harness for the 20-Mule Team was made to order by a San Francisco firm nearly three years ago and cost \$1,000. As evidence that the harness was well made and of the best material, it may be said that less than twenty dollars has been spent on it for repairs since it first went into use.

As an accessory to the interesting 20-Mule Team's daily exhibition and parades, J. S. Moore has been engaged as a lecturer during parades, and Mr. Moore's talks from the borax wagon on Death Valley and the history of the 20-Mule Team are an attraction to the few by-standers who do not fully comprehend what the 20-Mule Borax Team was and is. Most people know of the team by reputation, but some have imagined it was only a clever fiction of some fertile advertiser's brain. Once the huge wagons and the twenty mules driven by a single jerk line have been seen, the 20-Mule Team Borax trade-mark has been indelibly stamped in the brain and interest aroused.

FORCED DRAFT APPARATUS.

The new waterside station of the New York Edison Company, New York City, is to be completely equipped with forced draft apparatus, consisting of eight special steel plate fans driven by direct-connected vertical compound engines, all manufactured by the B. F. Sturtevant Company, Boston, Mass.

A SUPERSTITIOUS BUTCHER.

A London butcher tells of a wholesale salesman who refused to sell him a single quarter of beef because he had 14 on hand and did not want to have 13 left, an unlucky number. Imagine the "finish" of an American salesman who sprung such a proposition!

